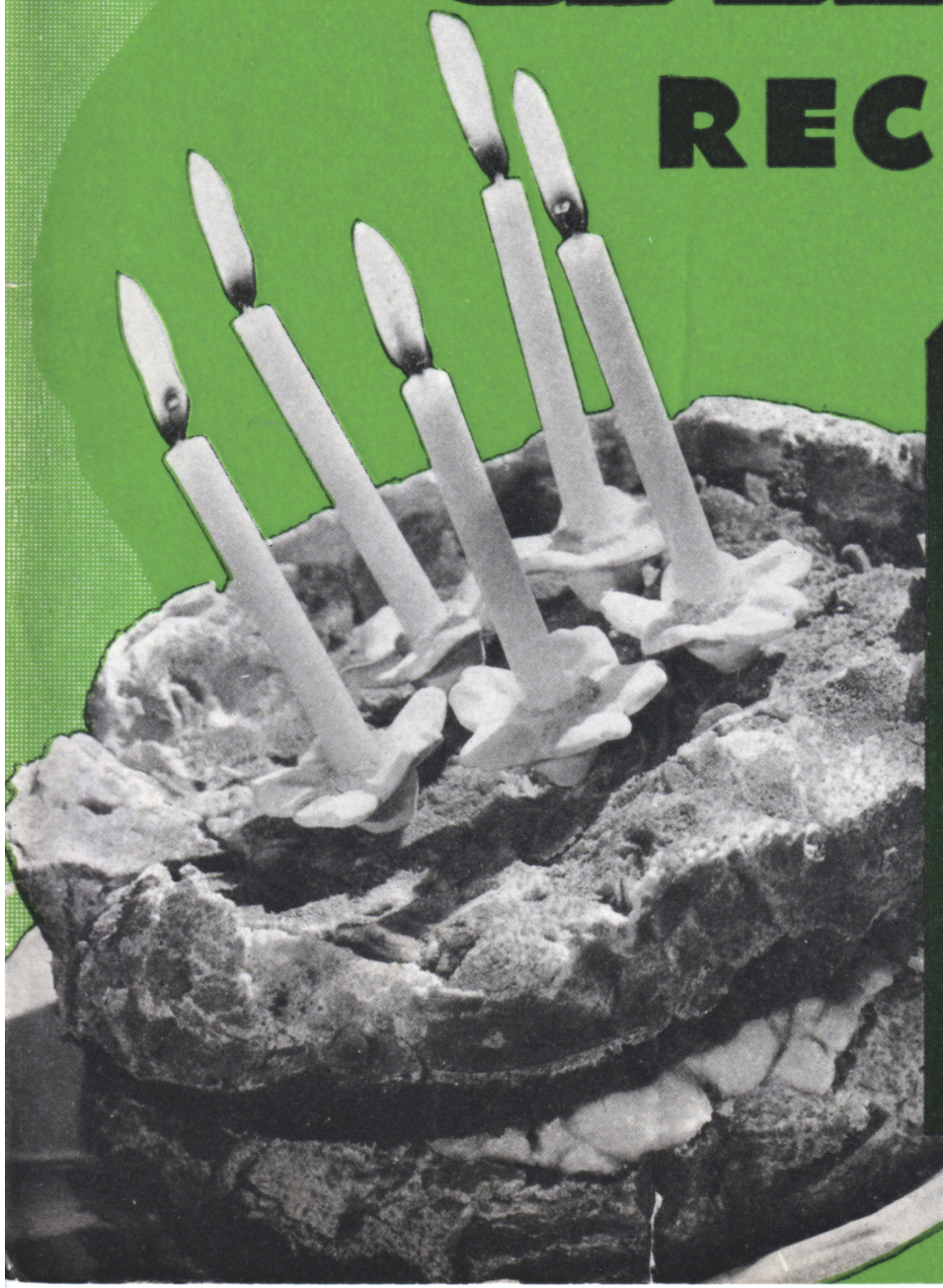
# 250 Classic CAKE RECIPES



SUCCESSFUL CAKES
Budget Cakes
Chocolate Cakes
White Cakes
Spongecake
Angel Food Cakes
Party Cakes
Cakes with Fruit
Upside-Down Cakes
Spicecakes
Fruitcakes
Cakes in General
Fillings, Frostings

25¢

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***For the beautiful illustrations in this book, we want to pay appropriate tribute to the following who helped so generously:***

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## SUCCESSFUL CAKES

Every homemaker hopes to make the perfect cake. This is entirely possible with our present knowledge and equipment. "Lady Luck" of our grandmothers' day no longer plays a role in cakemaking. If standard measuring equipment and quality ingredients are used and the directions for mixing and baking are followed carefully a perfect cake is the result.

There are two types of cakes: those made with shortening and those made without shortening. Cakes without shortening are sponge type and depend for leavening on air beaten into eggs.

**STANDARD MEASURING EQUIPMENT**—In this book all measurements are level. Standard measuring equipment consists of a standard measuring cup (one containing 8 fluid ounces and marked off on one side to read ¼, ½ and ¾ and on the other side to read ⅓ and ⅔) and a set of measuring spoons. The spoons include 1 tablespoon, 1 teaspoon, ½ teaspoon and ¼ teaspoon. One cup contains 16 tablespoons.

**TO MEASURE FLOUR**—Always sift flour once before measuring. Heap flour lightly into cup with a scoop or spoon, level off top with spatula or straight edge of a knife. For a fraction of a cup, cut surface of sifted flour toward fraction line with edge of spoon, do not press down. Never dip cup into flour, as it packs down. Be careful not to jar or rap filled cup on the table. This causes flour to settle and results in too much flour being used.

**TO MEASURE SUGAR**—Fill cup with granulated or white sugar and level off with spatula or straight edge of knife. Brown sugar is measured differently from other dry ingredients. It is packed so firmly that when turned out it will hold its shape.

**TO MEASURE BAKING POWDER, SALT, SPICES, SODA, etc.**—Use standard measuring spoon. Fill spoon heaping full, level off with spatula and divide as desired. Use fractional measuring spoons whenever possible.

**TO MEASURE SOLID SHORTENING**—Pack shortening firmly into measuring spoon or cup and level off with spatula. Pack so firmly that when turned out it will retain its shape. A simple method of measuring fractions of a cup of shortening is by water displacement. For example if ⅓ cup shortening is needed, fill measuring cup ⅔ full of cold water, then add pieces of shortening, pushing them under the water until water level reaches 1 cup. If ½ cup shortening is needed fill cup ½ full of water and continue as above. Drain. Print butter or margarine may be measured by dividing the pound: 1 pound equals 2 cups. Each quarter pound package of butter is equal to ½ cup.

**TO MEASURE LIQUIDS**—Set cup on a level surface to fill. Pour thick sticky liquids as sirup and molasses from container into spoon or cup. Do not dip utensil into container.

**CAKE INGREDIENTS**—Use ingredients of high quality. Have all ingredients at room temperature to obtain best results.

**SHORTENING**—Makes the cake tender. Use a shortening with a mild sweet flavor and one which will cream easily. If unsalted shortening is used, increase salt.

**SUGAR**—Fine granulated sugar is used in all the recipes unless otherwise indicated. Coarse sugar makes a coarse-textured cake. Brown sugar and maple sugar add flavor in addition to sweetening cake.

**EGGS**—Eggs of medium size have been used in all the following recipes. Remove eggs from refrigerator several hours before using so that they will beat up

to their greatest volume. In separating it is important that none of the yolk gets into the white. If this occurs the white will not whip to a stiff foam.

**FLOUR**—Two types of flour are used in cakemaking. Cake flour is made from soft winter wheats and all-purpose flour made from spring or winter wheats. Cake flour has been used in most of the following recipes as it produces a lighter, more tender cake. If all-purpose flour is used instead of cake flour reduce the amount of flour by 2 tablespoons per cup and avoid over-beating the batter.

**BAKING POWDER**—In the following recipes a compromise amount of baking powder has been used, insuring satisfactory results with any brand.

**LIQUID**—Milk, sweet or sour, is most commonly used; however, cream, buttermilk, water, fruit juices and coffee may be used.

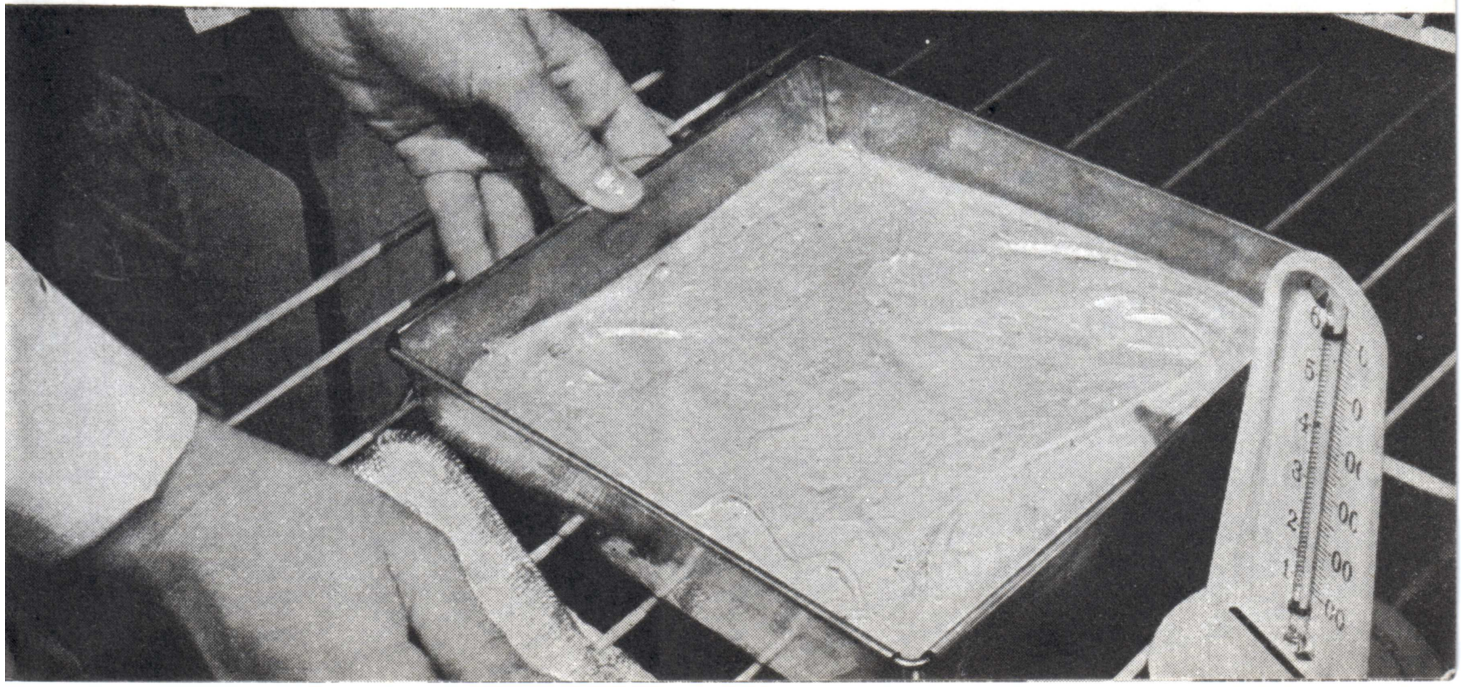
**MIXING OF CAKE**—Follow directions carefully for each recipe. For cakes with shortening, sift dry ingredients together as directed, cream shortening and add sugar gradually, creaming until light and fluffy. Always add a small quantity of dry ingredients to creamed mixture first, then add liquids and dry ingredients alternately.

**PANS**—Prepare pans before mixing cake; grease pans for cakes made with shortening. Do not grease pans for cakes made without shortening as the batter needs to cling to the sides of pan in order to reach top volume. Fill pan ½ to ⅔.

**BAKING**—Start heating oven before mixing cake. Place cake as near center of oven as possible, do not place one cake pan directly over another. Refrain from unnecessarily opening oven door.

**TESTING CAKE**—Baking time for cake is usually divided into quarters. During first quarter cake rises, second quarter it continues to rise and browns slightly, third quarter rising stops and fourth quarter cake finishes baking. A cake is done when it shrinks slightly from the sides of the pan, springs back when pressed lightly or when a cake tester or toothpick comes out clean from center of cake.

**REMOVING CAKE FROM PANS**—Place cake made with shortening on rack and let cool in pan 5 minutes. Then turn out. For sponge type, turn pan upside down on rack and let hang until cold.



# BUDGET CAKES

## FLORIDA ORANGE "FLOWER CAKE"

**1½ cups sifted cake flour**
**1½ teaspoons baking powder**
**¼ teaspoon salt**
**1 teaspoon grated orange rind**
**½ cup shortening**
**1 cup sugar**
**2 eggs, unbeaten**
**½ cup orange juice**

Sift flour, baking powder and salt together. Add orange rind to shortening and cream thoroughly. Add sugar gradually and cream until fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add sifted dry ingredients and orange juice alternately in small amounts, beating thoroughly after each addition. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Makes 2 (8-inch) layers. Place orange segments over 1 layer of cake and cover with sweetened whipped cream. Place second layer of cake on first and spread with whipped cream. Then arrange orange segments in flower design on whipped cream for garnish.

***Your "flower cake" may be grapefruit or peach***

## PEANUT-BUTTER CUPCAKES

**2 cups sifted cake flour**
**2½ teaspoons baking powder**
**½ teaspoon salt**
**⅓ cup shortening**
**1½ cups brown sugar**
**1 teaspoon vanilla**
**½ cup peanut butter**
**2 eggs, well beaten**
**¾ cup milk**

Sift flour, baking powder and salt together. Cream shortening with 1 cup brown sugar and vanilla until fluffy. Add peanut butter and mix thoroughly. Beat eggs until light and beat in remaining sugar. Add to creamed mixture and blend well. Add sifted dry ingredients and milk alternately in small amounts, beating thoroughly after each addition. Pour into greased cupcake pans and bake in moderate oven (350°F.) 25 to 30 minutes. Makes 18.

## ORANGE TEA CAKE

**2 cups sifted flour**
**3 teaspoons baking powder**
**¼ teaspoon salt**
**¼ teaspoon nutmeg**
**½ cup shortening**
**1 cup sugar, 2 eggs, beaten**
**Grated rind 1 medium orange**
**¾ cup orange juice**

Sift flour, baking powder, salt and nutmeg together. Cream shortening with sugar until fluffy. Add eggs and orange rind; beat thoroughly. Add sifted dry ingredients and orange juice alternately in small amounts, beating well after each addition. Pour into greased pan and bake in moderate oven (350°F.) 50 minutes. Makes 1 (9x9 inch) cake.

## LAZY DAISY CAKE

### CAKE

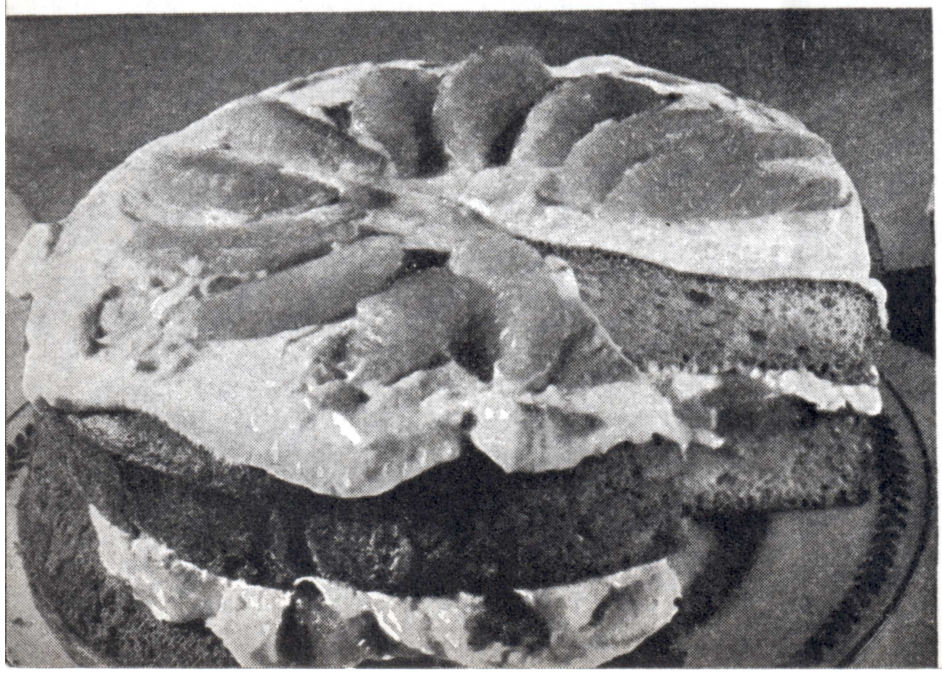
**⅓ cup milk**
**1 tablespoon butter**
**1 cup sifted cake flour**
**½ teaspoon salt**
**1¼ teaspoons baking powder**
**2 eggs**
**1 cup sugar**
**1 teaspoon vanilla**

### FROSTING

**3 tablespoons butter**
**⅓ cup brown sugar**
**2 tablespoons cream**
**½ teaspoon vanilla**
**½ to ¾ cup coconut**

Scald milk, add butter and cool to lukewarm. Sift flour, salt and baking powder together. Beat eggs slightly and add sugar gradually, beating constantly until thick and lemon colored. Add vanilla. Add sifted dry ingredients and milk alternately in small amounts, mixing lightly but thoroughly. Pour into greased pan and bake in moderate oven (350°F.) 30 minutes. Combine ingredients for frosting in the order listed. Remove cake from oven, cool for 5 minutes. Spread frosting evenly over cake, using 2 forks. Place under broiler heat until coconut is delicately browned. Makes 1 (8-inch) cake.

**LAZY DAISY SPICECAKE** — Add ¼ teaspoon each cinnamon and nutmeg and ⅛ teaspoon cloves to flour.



***Sometime you want to cut gingerbread after spreading***

## GINGERBREAD SUPREME

**½ cup sugar**
**1½ cups sifted flour**
**½ teaspoon baking soda**
**½ teaspoon baking powder**
**½ teaspoon salt**
**½ teaspoon ginger**
**¼ teaspoon allspice**
**1 teaspoon cinnamon**
**¼ cup shortening, melted**
**¼ cup maple sirup**
**½ cup sour milk**
**1 egg, well beaten**
**1 cup black walnut meats, broken (optional)**

Sift first 8 ingredients together. Combine shortening, maple sirup, sour milk and egg. Add liquid mixture to dry ingredients, beat well and pour into greased pan. Sprinkle walnuts and additional cinnamon over top and bake in moderate oven (350°F.) about 30 minutes. Cut into squares, top with whipped cream and garnish with a dash of nutmeg. Makes 1 (8x8 inch) cake.

## ANGEL GINGER CAKE

**2 cups sifted cake flour**
**1 teaspoon baking soda**
**1 teaspoon ginger**
**¼ teaspoon salt**
**6 tablespoons butter**
**½ cup sugar**
**½ cup molasses**
**2 eggs, well beaten**
**½ cup sour milk or buttermilk**

Sift flour, soda, ginger and salt together 3 times. Cream butter with sugar until fluffy. Add molasses, eggs and milk and beat well. Fold in sifted dry ingredients, beat thoroughly and pour into greased pan. Bake in moderate oven (350°F.) 35 to 40 minutes. Makes 1 (8x10 inch) cake.

## MISS ROSA'S GINGERBREAD

**3 cups sifted flour**
**1 teaspoon cinnamon**
**1 teaspoon ginger**
**1 teaspoon cloves**
**1 teaspoon baking soda**
**1 cup brown sugar**
**½ cup melted shortening**
**1 cup molasses**
**2 eggs**
**1 cup boiling water**

Sift flour, spices and soda together. Stir brown sugar into melted shortening, add molasses and unbeaten eggs. Beat well. Add sifted dry ingredients and hot water alternately in small amounts beating thoroughly after each addition. Pour into greased pan and bake in moderate oven (350°F.) about 25 minutes. Makes 1 (10x10 inch) cake.

## ORANGE MARMALADE GINGERBREAD

**1¾ cups sifted cake flour**
**¾ teaspoon baking powder**
**½ teaspoon baking soda**
**1 teaspoon cinnamon**
**1 teaspoon ginger**
**½ teaspoon salt**
**3 tablespoons shortening**
**1 egg, well beaten**
**½ cup molasses**
**1 cup orange marmalade**
**4 tablespoons boiling water**

Sift flour, baking powder, soda, cinnamon, ginger and salt together. Cream shortening, add egg and mix well. Add molasses and marmalade and beat thoroughly. Add sifted dry ingredients and hot water alternately in small amounts, beating well after each addition. Pour into greased pan and bake in moderate oven (350°F.) 25 to 30 minutes. Makes 1 (8x8 inch) cake.

## RICH HONEY GINGERBREAD

**1½ cups sifted flour**
**¼ cup sugar**
**2 teaspoons baking powder**
**¼ teaspoon baking soda**
**½ teaspoon salt**
**½ teaspoon ginger**
**½ teaspoon cinnamon**
**½ teaspoon cloves**
**1 egg, well beaten**
**½ cup honey**
**½ cup milk or water**
**4 tablespoons melted shortening**

Sift dry ingredients together 3 times. Mix egg, honey, milk and shortening. Combine liquid and dry ingredients and beat thoroughly. Pour into greased pan and bake in moderate oven (350° F.) 30 to 35 minutes. Makes 1 (9x12 inch) cake.

***The one-egg cake may be very festive with nuts over caramel frosting***

## ONE-EGG CAKE

**2 cups sifted cake flour**
**2½ teaspoons baking powder**
**¼ teaspoon salt**
**¼ cup shortening**
**1 cup sugar**
**1 egg**
**1 teaspoon vanilla**
**¾ cup milk**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add egg and vanilla and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350°F.) 30 to 35 minutes. Makes 2 (9-inch) layers.

**CANDIED FRUIT CUPCAKES**—Pour batter into greased muffin pans, filling ⅔ full. Sprinkle candied grapefruit or orange peel over top of batter. Bake as above. Makes 24 cupcakes.

## ORANGE LOAF

**2 cups sifted cake flour**
**½ teaspoon baking soda**
**¼ teaspoon salt**
**⅓ cup shortening**
**1 cup sugar**
**2 eggs**
**Grated rind of 1 orange**
**¾ cup strained orange juice**

Sift flour, baking soda and salt together. Cream shortening with sugar until fluffy. Beat eggs until thick, add to creamed mixture with orange rind and beat thoroughly. Add sifted dry ingredients and orange juice alternately in small amounts, beating thoroughly after each addition. Pour into greased loaf pan and bake in moderate oven (350°F.) 50 minutes. Makes 1 (6x10 inch) cake.

## SWEET POTATO CAKE

**1½ cups sifted flour**
**2 teaspoons baking powder**
**½ cup shortening**
**2 eggs, well beaten**
**2 cups hot mashed sweet potatoes**
**¾ cup sugar**
**¼ teaspoon salt**
**1 teaspoon nutmeg or cinnamon**
**½ cup milk**
**Juice ½ lemon**

Sift flour and baking powder together. Add shortening and beaten eggs to potatoes while still hot; add sugar, salt and nutmeg. Beat thoroughly. Add flour and milk alternately in small amounts, beating well after each addition. Add lemon juice. Pour into greased loaf pan and bake in slow oven (325°F.) 1 hour. Makes 1 (8x4 inch) cake.

## HONEY ONE-EGG CAKE

**2½ cups sifted flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**⅓ cup shortening**
**½ cup sugar, ½ cup honey**
**1 egg, beaten, 1 cup milk**
**1 teaspoon vanilla**

Sift flour, baking powder and salt together. Cream shortening with sugar and honey until fluffy, add egg and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla. Pour into greased pan and bake in moderate oven (350°F.) about 40 minutes. Makes 1 (8-inch) cake.

## LAYER CAKE

**2 cups sifted cake flour**
**¼ teaspoon salt**
**2½ teaspoons baking powder**
**½ cup shortening**
**1 cup sugar**
**2 eggs, separated**
**⅔ cup milk**
**1 teaspoon vanilla**

Sift flour, salt and baking powder together. Cream shortening with sugar until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients alternately with milk and vanilla in small amounts, beating well after each addition. Fold in stiffly beaten egg whites. Pour into greased pans and bake in moderate oven (350°F.) 25 minutes. Cool, fill and frost as desired. Makes 2 (8-inch) layers.

**DATE DELIGHT CAKE**—Use lemon extract for vanilla. Spread Date Filling between layers and frost with Peanut-butter Frosting.

# CHOCOLATE CAKES

## QUICK CHOCOLATE CAKE

**2 ounces (squares) chocolate, grated**
**1 cup boiling water**
**½ cup shortening**
**2 cups sugar**
**½ teaspoon salt**
**2 cups sifted flour**
**1½ teaspoons baking soda**
**½ cup sour milk**
**2 eggs, beaten**

Heat chocolate, water and shortening in top of double boiler until chocolate is melted and the mixture is glossy when beaten slightly. Remove from heat and place in mixing bowl. Add remaining ingredients in the order listed. Beat vigorously for 2 minutes. (This batter is very thin. Do not add more flour.) Pour batter into greased pans and bake in moderate oven (350°F.) 30 to 35 minutes. Makes 2 (9-inch) layers. Fill and frost with Caramel Icing, sprinkle with chopped nut meats.

## SPANISH COCOA CAKE

**2 cups sifted cake flour**
**4 tablespoons cocoa**
**½ teaspoon salt**
**2 teaspoons baking soda**
**⅓ cup shortening**
**1 cup sugar**
**2 egg yolks**
**1 teaspoon vanilla**
**1⅓ cups thick sour milk**

Sift flour, cocoa, salt and baking soda together 3 times. Cream shortening with sugar until fluffy. Add egg yolks and vanilla and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Pour into greased pan and bake in slow oven (325°F.) 45 to 60 minutes. Makes 1 (8x8 inch) cake.

## HONEY CHOCOLATE CAKE

**2½ cups sifted flour**
**1 teaspoon baking powder**
**1 teaspoon baking soda**
**½ teaspoon salt**
**½ cup shortening**
**½ cup sugar**
**¾ cup honey**
**1 egg, separated**
**2 ounces (squares) chocolate, melted**
**¼ cup water**
**½ cup sour milk**
**1 teaspoon vanilla**

Sift flour, baking powder, soda and salt together. Cream shortening with sugar and honey until fluffy. Add egg yolk and chocolate and beat thoroughly. Add sifted dry ingredients and liquids alternately in small amounts, beating well after each addition. Fold in stiffly beaten egg white. Pour into greased cake pan and bake in moderate oven (350°F.) 40 to 45 minutes. Makes 1 (8x8 inch) cake.

**HONEY DEVIL'S FOOD**—Increase baking powder to 2 teaspoons and reduce soda to ½ teaspoon. Use 2 to 4 ounces chocolate and ¾ cup sweet milk. Omit water. Mix and bake as above.

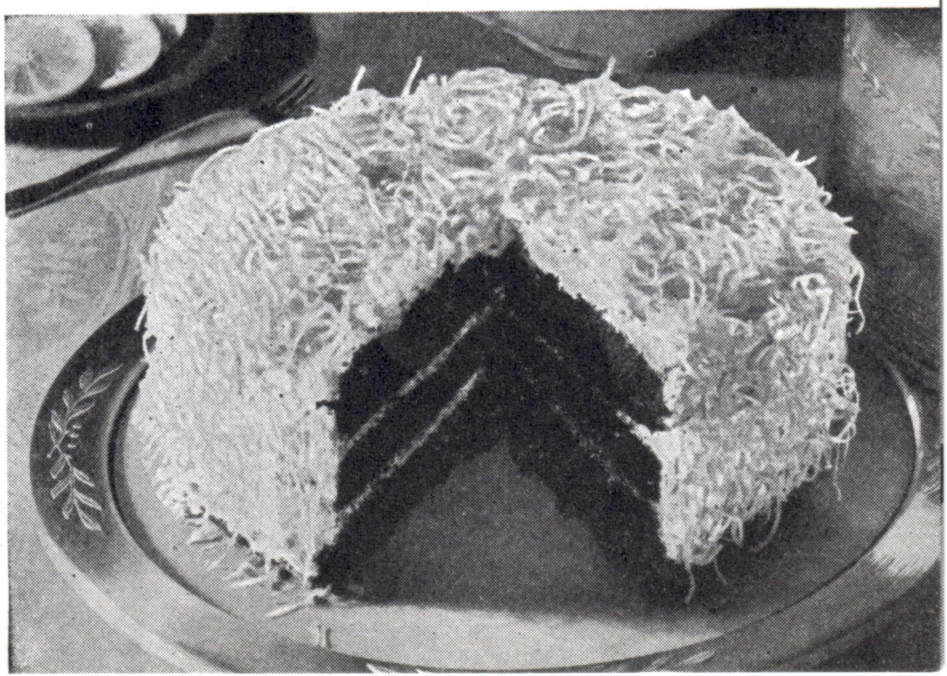
## DEVIL'S FOOD CAKE

**¾ cup boiling water**
**3 ounces (squares) chocolate**
**2¼ cups sifted cake flour**
**1½ teaspoons baking soda**
**¾ teaspoon baking powder**
**¾ teaspoon salt**
**¾ cup shortening**
**1⅞ cups brown sugar**
**3 eggs, well beaten**
**1½ teaspoons vanilla**
**¾ cup sour milk**

Pour boiling water over chocolate; stir over low heat until smooth and thick; cool. Sift flour, soda, baking powder and salt together. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Blend in chocolate and vanilla. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Pour into greased pans and bake in 350°F. oven 30 minutes. Makes 3 (8-inch) layers.

**CHOCOLATE MINT CAKE**—Prepare chocolate cake using above recipe. Spread Mint Divinity Icing between layers and over top and sides of cake.

***A fluffy coconut frosting is the final touch of glory for devil's food***



*Cut into squares, fudge cake seems even more toothsome than usual*

## CHOCOLATE FUDGE CAKE

**2¼ cups sifted cake flour**
**1 teaspoon baking soda**
**½ teaspoon salt**
**4 ounces (squares) chocolate**
**1¼ cups milk**
**¾ cup brown sugar**
**1 teaspoon vanilla**
**⅔ cup shortening**
**1 cup granulated sugar**
**3 eggs**

Sift flour, soda and salt together. Heat chocolate and milk in top of double boiler until chocolate melts. Add brown sugar and beat until smooth. Cool and add vanilla. Cream shortening with granulated sugar until fluffy. Add eggs one at a time, beating thoroughly after each is added. Add sifted dry ingredients and cooled chocolate mixture alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350°F.) 30 to 35 minutes. Makes 3 (9-inch) layers. Spread with Chocolate Frosting flavored with mint extract.

## CHOCOLATE NUT CAKE

**1¾ cups sifted cake flour**
**2 teaspoons baking powder**
**⅛ teaspoon salt**
**½ teaspoon cloves**
**½ teaspoon cinnamon**
**½ teaspoon allspice**
**¾ cup shortening**
**1½ cups sugar**
**4 eggs, separated**
**4 ounces (squares) chocolate, melted**
**1 cup milk**
**1 cup walnut meats, chopped**
**1 teaspoon vanilla**

Sift flour, baking powder, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add unbeaten egg yolks and chocolate and beat vigorously. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Stir in nuts and vanilla. Fold in stiffly beaten egg whites. Pour into greased pan and bake in slow oven (325°F.) about 50 minutes. Makes 1 (8x4 inch) loaf. When cool, spread top and sides with ½ recipe Marshmallow Icing or Chocolate Butter Icing. Cut into attractive shapes for the very special party.

## SPICED DEVIL'S FOOD CAKE

**3 cups sifted cake flour**
**1½ tablespoons cinnamon**
**1 teaspoon allspice**
**1 teaspoon cloves**
**1 teaspoon baking soda**
**⅛ teaspoon salt**
**1 cup shortening**
**2 cups brown sugar**
**1 teaspoon vanilla**
**2 eggs, beaten**
**4 ounces (squares) chocolate, melted**
**1 cup buttermilk**
**½ cup boiling water**

Sift flour, spices, soda and salt together 3 times. Cream shortening with sugar and vanilla until fluffy. Add beaten eggs and chocolate and beat thoroughly. Add sifted dry ingredients and buttermilk alternately in small amounts, beating well after each addition. Add boiling water and blend. Pour into greased pans and bake in moderate oven (350° F.) 30 to 35 minutes. Makes 3 (9-inch) layers.

Make cupcakes by baking batter in greased muffin pans instead of in cake pans. When cold and ready to serve, scoop out centers and fill with pecan toffee ice cream.

## CHOCOLATE MARBLE CAKE

**PART 1**

**2⅓ cups sifted cake flour**
**2¼ teaspoons baking powder**
**¼ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**1 egg, well beaten**
**2 egg yolks**
**1 teaspoon vanilla**
**¾ cup milk**

**PART 2**

**2½ ounces (squares) chocolate, melted**
**½ teaspoon baking soda**
**3 tablespoons sugar**
**2 tablespoons shortening**
**¼ teaspoon salt**
**¼ cup hot water**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Combine egg and egg yolks, beat well, add to creamed mixture with vanilla and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Combine ingredients of part 2 in order given. Blend thoroughly. Divide batter as follows: Leave ⅓ of the batter white and to the other ⅔ add chocolate mixture (part 2). Blend well. Drop batter by tablespoons into greased pan, alternating white and chocolate batters. Bake in moderate oven (350°F.) about 1 hour. Makes 1 (8-inch) cake.

## FUDGE CAKE

**2 cups sifted cake flour**
**¼ teaspoon salt**
**1 teaspoon baking soda**
**1 cup shortening**
**1⅓ cups brown sugar**
**3 eggs, well beaten**
**4 ounces (squares) chocolate, melted**
**1 teaspoon vanilla**
**⅔ cup milk**

Sift flour, salt and soda together. Cream shortening and sugar, beat in eggs. Blend in chocolate and vanilla. Add dry ingredients and milk alternately. Bake in greased pans at 350°F., 30 minutes. Makes 2 (9-inch) layers.

## MODERN MARBLE CAKE

**1¾ cups sifted cake flour**
**2 teaspoons baking powder**
**½ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**2 eggs, beaten**
**½ cup milk**
**1 teaspoon vanilla**
**1 ounce (square) chocolate**
**2 tablespoons milk**

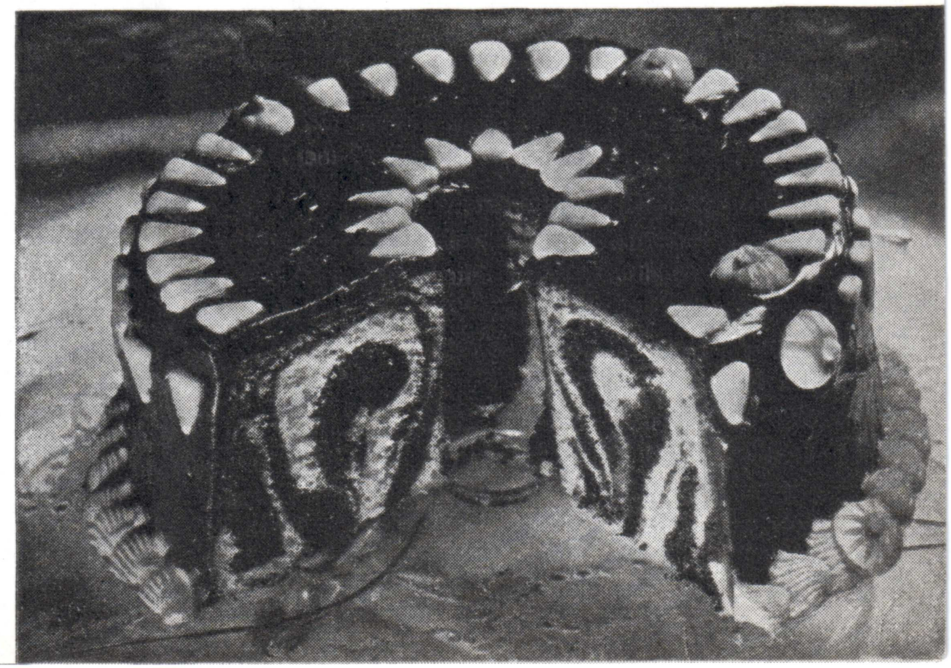
Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Beat eggs thoroughly and add. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla. Divide batter into halves. Melt chocolate and add with 2 tablespoons milk to one half; blend well. Drop batter by tablespoons into greased pan, alternating white and chocolate. Bake in moderate oven (350°F.) 50 to 60 minutes. Makes 1 (8x8 inch) cake.

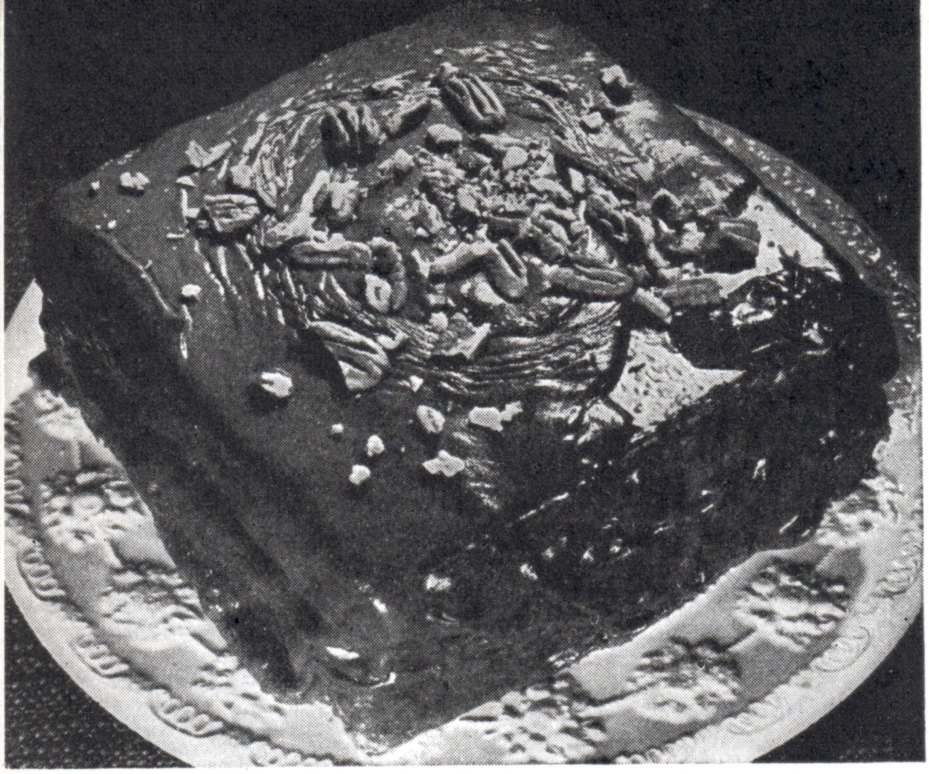
## CHOCOLATE PEPPERMINT CAKE

**2 cups sifted cake flour**
**1 teaspoon baking soda**
**½ teaspoon salt**
**⅓ cup shortening**
**1¼ cups sugar**
**1 egg, unbeaten**
**3 ounces (squares) chocolate, melted**
**1 teaspoon vanilla**
**½ cup thick sour cream**
**¾ cup sweet milk**

Sift flour, soda and salt together. Cream shortening with sugar until fluffy. Add egg and beat thoroughly; then add chocolate and vanilla and blend. Add about ¼ of the flour and beat well; then add sour cream and beat thoroughly. Add remaining flour and milk alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Spread Peppermint Frosting between layers and over cake. Decorate with a border of chocolate flakes. Makes 2 (9-inch) layers.

***The fun of baking a marble cake is to see what designs come through***





***Fudge icing and pecan meats complete the sour milk chocolate cake***

## SOUR CREAM CHOCOLATE CAKE

**2 cups sifted cake flour**
**2 teaspoons baking powder**
**¾ teaspoon baking soda**
**¼ teaspoon salt**
**⅓ cup shortening**
**1 cup sugar**
**2 eggs, well beaten**
**2 ounces (squares) chocolate, melted**
**½ cup milk**
**½ cup sour cream**
**1 teaspoon vanilla**

Sift flour, baking powder, soda and salt together. Cream shortening with sugar until fluffy. Add eggs and chocolate and beat thoroughly. Add sifted dry ingredients and liquids alternately in small amounts, beating well after each addition. Pour into greased tube pan and bake in moderate oven (350°F.) 45 to 50 minutes. Makes 1 (8-inch) cake. When cake is cold cut slices ½ inch thick, spread with a thick layer of ice cream and cover with another slice of cake.

## SOUR MILK CHOCOLATE CAKE

**2 cups sifted cake flour**
**1 teaspoon baking soda**
**½ teaspoon salt**
**½ cup shortening**
**1½ cups sugar**
**1 teaspoon vanilla**
**3 eggs, separated**
**2 ounces chocolate, melted**
**1 cup sour milk**

Sift flour, soda and salt together. Cream shortening with sugar until fluffy; add vanilla and beaten egg yolks and beat thoroughly. Stir in chocolate. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Fold in stiffly beaten egg whites. Pour into greased pans and bake in 350°F. oven, 30 to 35 minutes. Makes 2 (9-inch) layers.

## CITRUS DEVIL'S FOOD CAKE

**2 cups brown sugar**
**1 cup cocoa**
**1½ cups grapefruit juice**
**2 cups sifted cake flour**
**½ teaspoon baking powder**
**1 teaspoon baking soda**
**¼ cup shortening**
**2 eggs, separated**

Combine 1 cup brown sugar, cocoa and 1 cup grapefruit juice. Cook until thickened, stirring constantly. Cool. Sift flour, baking powder and soda together. Cream shortening with remaining cup of sugar until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and remaining grapefruit juice alternately in small amounts, beating well after each addition. Fold in cooled chocolate sirup and mix thoroughly. Fold in stiffly beaten egg whites. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Makes 2 (8-inch) layers.

## YEAST CHOCOLATE CAKE

**3 cups sifted flour**
**½ teaspoon salt**
**1 teaspoon baking soda**
**1 cup shortening**
**2 cups sugar**
**3 eggs**
**1 cake yeast**
**¼ cup lukewarm water**
**1 cup milk**
**2 ounces chocolate, melted**
**½ cup chopped nut meats**

Sift flour, salt and soda together. Cream shortening with sugar until fluffy. Add unbeaten eggs, one at a time, beating well after each is added. Soften yeast in water, then beat into first mixture. Add milk, melted chocolate, sifted dry ingredients and chopped nuts. Beat 5 minutes. Pour into greased pans, cover with waxed paper and chill for 6 hours or overnight. Remove from refrigerator and bake at once in moderate oven (350°F.) 45 minutes. Spread Orange Filling between layers. Cover top and sides with Orange Butter Frosting. Makes 2 (9-inch) layers.

## COCOA 'LASSES CAKE

**2 cups sifted cake flour**
**½ teaspoon salt**
**1 teaspoon baking soda**
**⅔ cup shortening**
**1 teaspoon vanilla**
**5 tablespoons cocoa**
**½ cup brown sugar**
**2 eggs**
**½ cup light molasses**
**1 cup thick sour milk**

Sift flour, salt and soda together. Blend shortening, vanilla and cocoa, add sugar and cream until fluffy. Beat in eggs and molasses. Add dry ingredients and milk alternately, beating well after each addition. Pour into greased pan and bake at 350°F., 50 to 60 minutes. Makes 1 (10x10 inch) cake.

## MOCHA HALO CAKES

**1½ cups sifted cake flour**
**½ cup cocoa**
**½ teaspoon baking soda**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**1 egg**
**2 egg yolks**
**½ cup cold strong coffee**
**½ cup buttermilk**

Sift flour, cocoa, soda, baking powder and salt together 3 times. Cream shortening with sugar until fluffy. Combine whole egg and egg yolks, beat well and add to creamed mixture. Combine coffee and buttermilk. Add sifted dry ingredients and liquids alternately in small amounts, beating well after each addition. Pour into greased cupcake pans and bake in moderate oven (350° F.) 20 minutes. Makes 18 medium or 12 large cupcakes. Frost with Fluffy White Icing. Melt 1 ounce (square) chocolate with 1 teaspoon butter and put a band around each cake with teaspoon or pastry brush.

## MINT CHOCOLATE CHIP CAKE

**1½ cups sifted cake flour**
**2 teaspoons baking powder**
**⅛ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**2 eggs, separated**
**½ cup milk**
**1 teaspoon vanilla**
**2½ ounces (squares) sweet chocolate, cut into pieces**

Sift flour, baking powder and salt together. Cream shortening with ⅓ cup sugar until fluffy. Beat egg yolks until thick, add ⅓ cup sugar gradually and continue beating until very thick. Add to shortening mixture. Add sifted dry ingredients and milk alternately in small amounts, beating thoroughly after each addition. Beat egg whites until foamy, beat in remaining ⅓ cup sugar gradually and continue beating until stiff enough to hold a peak. Fold egg whites, vanilla and chocolate into batter, pour into greased pans and bake in moderate oven (350° F.) 25 to 30 minutes. Makes 2 (8-inch) layers. Frost tops and sides with Peppermint Frosting.

## BANANA CHOCOLATE CAKE

**2¼ cups sifted cake flour**
**1 teaspoon baking powder**
**¾ teaspoon baking soda**
**1 teaspoon salt**
**⅔ cup shortening**
**1½ cups sugar**
**2 eggs**
**2 ounces (squares) chocolate, melted**
**1 teaspoon vanilla**
**1 cup mashed ripe bananas (2 to 3)**
**½ cup sour milk or buttermilk**

Sift flour, baking powder, soda and salt together. Cream shortening with sugar until fluffy. Add eggs, one at a time, beating thoroughly after each is added. Add chocolate and mix thoroughly. Stir in vanilla. Add sifted dry ingredients alternately with bananas and milk in small amounts, beating well after each addition. Turn into greased pans and bake in moderate oven (350°F.) 30 to 35 minutes. Makes 2 (9-inch) layers.

***Mocha halo cakes are ideal for the children's party***

# WHITE CAKES

## WHITE CAKE

**3 cups sifted cake flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**½ cup shortening**
**1½ cups sugar**
**¾ teaspoon vanilla**
**¼ teaspoon almond extract**
**1 cup milk**
**½ cup (about 4) egg whites**

Sift flour, baking powder and salt together. Cream shortening with sugar and flavorings until fluffy. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans and bake in moderate oven (350° F.) 30 to 35 minutes. Cool layers. Spread Fig Filling between layers, ice with Caramel Icing and decorate sides of cake with shaved almonds. Makes 2 (9-inch) layers.

**WHITE MOUNTAIN CAKE**—Omit almond extract and increase vanilla to 1 teaspoon. Use only 2½ cups flour. Follow method above. Bake in greased tube pan in moderate oven (350°F.) 45 to 60 minutes. When cake is cold frost with Divinity Icing.

## FRENCH PASTRY

**4 cups sifted cake flour**
**4 teaspoons baking powder**
**½ teaspoon salt**
**1 cup shortening**
**2½ cups sugar**
**1 cup milk**
**10 egg whites**
**1 teaspoon almond extract**
**½ teaspoon vanilla**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff but not dry. Fold in egg whites and flavorings, pour into greased large shallow pan and bake in moderate oven (350°F.) 25 to 30 minutes. Cool. Cut cake into oblongs, squares, circles, diamonds, crescents or any desired shape. Spread top and sides with Butter Frosting. Color some of the frosting and decorate cakes using different tips of the pastry tube. Fill hollows with jam. Press chopped nuts, grated or shaved chocolate or toasted coconut into sides of frosted cakes. Often rounds are cut with centers cut from half of rounds so that a hollowed round may be placed on top of a whole round and the hole filled. The entire pastry is then frosted and decorated. Makes about 50.

## LADY BALTIMORE CAKE

**3 cups sifted cake flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**¾ cup shortening**
**2 cups sugar**
**½ cup milk**
**½ cup water**
**1 teaspoon vanilla**
**6 egg whites**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Combine milk, water and vanilla. Add sifted dry ingredients and liquids alternately in small amounts, beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased cake pans and bake in moderate oven (350°F.) 25 minutes. Cool. Spread Lady Baltimore Filling between layers and cover top and sides with Divinity Icing. Makes 3 (9-inch) layers.

***Beautiful French pastry is the joy of the woman with pastry-tube skill***

***Lady Baltimore cake is a triumph for any hostess***

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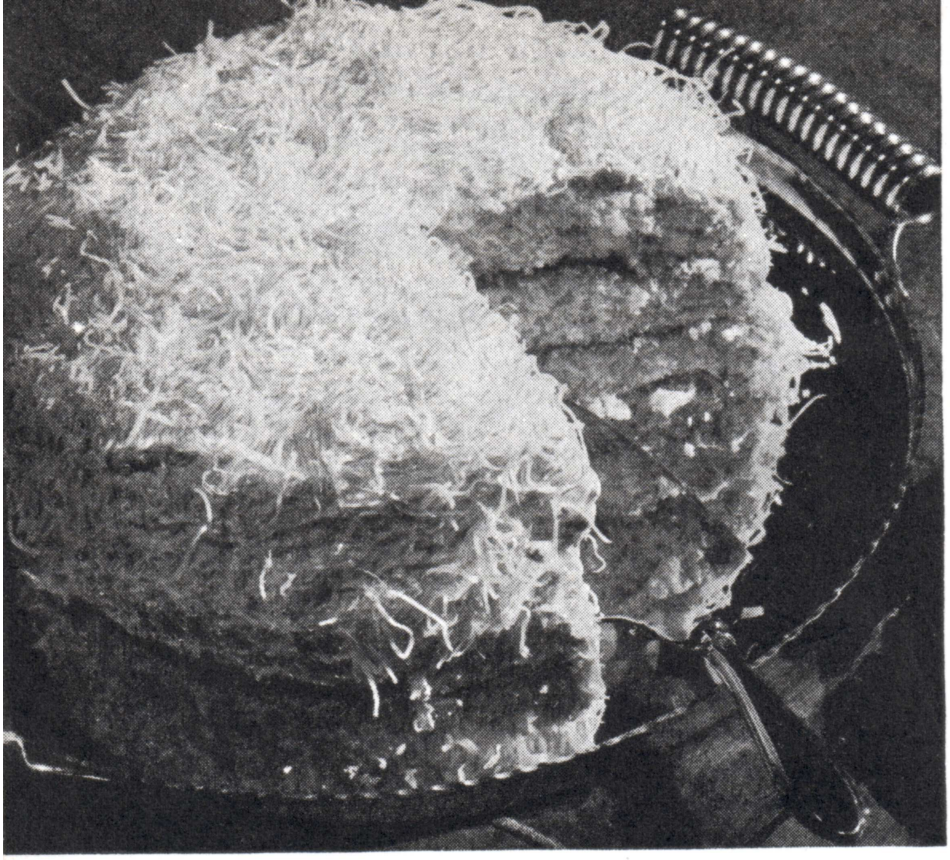


***Silver cake with coconut frosting, on a silver tray is a glittering success***

## SILVER CAKE

**3 cups sifted cake flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**⅔ cup shortening**
**2 cups sugar**
**1 teaspoon vanilla**
**1 cup milk**
**5 egg whites**

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Makes 3 (9-inch) layers.

**CAKE BASKETS** — Bake batter in greased (14x9 inch) pan, 45 minutes. When cold cut into oblongs, 3x4 inches. Scoop out centers, frost with Seven-minute Icing. When ready to serve fill with ice cream.

## PETITS FOURS

Bake White or True Spongecake in shallow pans. When cool cut into tiny squares, diamonds, circles or other fancy shapes. Use plain or split, hollow centers, fill with whipped cream or Custard Filling and put halves together again. Remove any loose crumbs. Place on cake rack with waxed paper under rack. Allow plenty of space between cakes. Pour Fondant Frosting slowly over cakes allowing surplus to run onto paper beneath. Lift cake rack gently, move to a second sheet of paper, decorate as desired and let stand until frosting is firm. Remove cakes with spatula and trim bottom edges with sharp knife. Scrape frosting from papers, reheat and use for other cakes.

**TO DECORATE CAKES** — Make flowers, borders or other designs with colored Ornamental Icing using pastry bag or tube; sprinkle with chocolate shot, silver dragées, colored candies, shaved nuts or colored coconut; or decorate with candied fruit or flowers.

## WHIPPED CREAM CAKE

**2 cups sifted cake flour**
**½ teaspoon salt**
**3 teaspoons baking powder**
**3 egg whites**
**½ pint heavy cream**
**1½ cups sugar**
**½ cup cold water**
**1 teaspoon vanilla**
**1 teaspoon almond extract**

**METHOD 1.** Sift flour, salt and baking powder together 3 times. Beat egg whites until stiff but not dry. Whip cream until stiff and fold into egg whites. Add sugar gradually and mix well. Add dry ingredients alternately with water in small amounts. Add flavoring and blend thoroughly. Pour into pans lined with paper. Bake in moderate oven (350°F.) 25 to 30 minutes. Makes 2 (8-inch) layers.

**METHOD 2.** Sift flour, salt, baking powder and sugar together 3 times. Whip cream until stiff, fold in stiffly beaten egg whites and flavorings. Add water, then fold in dry ingredients carefully. Proceed as above.

**METHOD 3.** Use 2¼ cups flour. Sift flour with salt and baking powder. Whip cream, add sugar, then flour and water alternately. Fold in stiffly beaten egg whites and flavoring. Bake as above.

**METHOD 4.** Use 4 egg whites. Sift flour, 1 cup sugar, baking powder and salt together 3 times. Whip cream until stiff, then slowly stir in water. Beat egg whites until foamy, add remaining sugar gradually, beating constantly until mixture holds a peak. Add vanilla. Combine whipped cream and egg mixture, beating with a wire whip. Fold in dry ingredients. Proceed as above.

# SPONGECAKES

## ANGEL FOOD CAKE

**1 cup sifted cake flour**
**1¼ cups sugar**
**1 cup egg whites (8 to 10 eggs)**
**1 teaspoon cream of tartar**
**½ teaspoon salt**
**¾ teaspoon vanilla**
**¼ teaspoon almond extract**

Sift flour and ¼ cup sugar together 4 times. Beat egg whites, cream of tartar and salt until frothy throughout. Add remaining sugar in small amounts and beat after each addition, preferably with a rotary beater. Egg whites should have fine, even texture and be stiff enough to hold a peak but not dry. Add flavorings. Sift ¼ of flour at a time over mixture and fold in lightly. Pour into large ungreased tube pan; cut through batter with spatula to remove large air bubbles. Bake in moderate oven (350°F.) 45 to 60 minutes. Invert pan and let cake hang until cool. Makes 1 (9-inch) cake.

## DREAM CAKE

**10 eggs, separated**
**½ teaspoon cream of tartar**
**Dash salt**
**1 tablespoon water or lemon juice**
**1 cup sugar**
**¾ cup sifted cake flour**

Beat egg whites until frothy, then add cream of tartar and beat until stiff. Beat egg yolks and salt until very thick and lemon colored, add water, beat in and add sugar gradually, beating until thick enough to hold a soft peak. Fold egg whites and flour into egg yolk mixture. Pour into ungreased tube pan and bake in moderate oven (350°F.) about 40 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

## CHOCOLATE ANGEL FOOD CAKE

**¾ cup sifted cake flour**
**4 tablespoons cocoa**
**1¼ cups egg whites**
**¼ teaspoon salt**
**1 teaspoon cream of tartar**
**1¼ cups sifted sugar**
**1 teaspoon vanilla**

**METHOD 1.** Sift flour and cocoa together 4 times. Beat egg whites and salt until foamy throughout, add cream of tartar and continue beating until stiff enough to hold a peak but not dry. Fold in sugar lightly, 2 tablespoons at a time, until all is used. Fold in vanilla. Sift small amounts of flour over mixture and fold in quickly but lightly; continue until all is used. Pour batter into ungreased tube pan and cut through batter with spatula to remove large air bubbles. Bake in 350°F. oven 50 to 70 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (10-inch) cake.

**METHOD 2.** Sift flour, cocoa and sugar together 6 times. Beat egg whites until foamy throughout, add salt and cream of tartar and continue beating until eggs are stiff enough to hold a peak but not dry. Fold in vanilla. Sift 2 to 3 tablespoons dry ingredients at a time over egg whites and fold in lightly until all is used. Bake as above.

## MERINGUE ANGEL FOOD CAKE

**1½ cups sugar**
**½ cup water**
**1¼ cups egg whites**
**1 teaspoon cream of tartar**
**¼ teaspoon salt**
**1 teaspoon vanilla**
**¼ teaspoon almond extract**
**1 cup sifted cake flour**

Cook sugar and water to 242°F. or until sirup spins a long thread. Beat egg whites until frothy throughout. Add cream of tartar with salt and continue beating until egg whites hold a peak. Pour sirup slowly over beaten egg whites and continue beating until mixture is cold. Add flavoring. Fold in flour. Cut through batter with spatula to remove large air bubbles. Bake in ungreased tube pan in moderate oven (350°F.) 45 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (10-inch) cake.

***The snowy white angel food needs no frosting to proclaim its glory***

*Grandmother's spongecake is a perennial favorite*

## YOLK SPONGECAKE

**3 cups sifted flour**
**3 teaspoons baking powder**
**1 teaspoon salt**
**2 teaspoons lemon extract**
**12 egg yolks (about 1 cup)**
**2 cups sugar**
**1 cup hot water**

Sift flour and baking powder together 4 times. Add salt and flavoring to yolks and beat with rotary beater until very thick. Add sugar and hot water alternately in 4 portions, beating until very thick after each addition. Fold in about ¼ of flour mixture at a time. Pour into ungreased tube pan and bake in moderate oven (350°F.) 1 hour. Invert pan and let cake hang in pan until cool. Makes 1 (10-inch) cake.

**BANANA YOLK**—Reduce lemon extract to 1 teaspoon and use 1½ cups mashed bananas instead of water.

## MERINGUE SPONGECAKE

**½ cup water**
**1¼ cups sugar**
**6 eggs, separated**
**1 teaspoon cream of tartar**
**1 tablespoon lemon juice**
**1⅛ cups sifted cake flour**
**¼ teaspoon salt**

Boil water and sugar together to 238°F. or until a small amount of the sirup forms a soft ball when dropped into cold water. Beat egg whites until stiff but not dry, pour sirup slowly over whites, add cream of tartar and beat until cool. Add juice. Fold stiffly beaten egg yolks into sirup mixture. Fold in flour sifted with salt. Bake in ungreased pan in moderate oven (350°F.) 45 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

Split cake crosswise into halves. Fill with Bavarian cream, replace top and spread entire cake with whipped cream. Serve cold.

## ORANGE SPONGECAKE

**2 cups sifted cake flour**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**5 egg yolks**
**1⅞ cups sugar**
**½ cup water**
**1 tablespoon grated orange rind**
**½ cup orange juice**
**4 egg whites**

Sift flour, baking powder and salt together 4 times. Beat egg yolks, add sugar gradually and beat until thick enough to hold a soft peak. Add water gradually and beat very thoroughly. Combine orange rind and juice. Fold in sifted dry ingredients and orange juice alternately in small amounts. Beat egg whites until stiff but not dry and fold in. Pour into ungreased tube pan, cut through batter with spatula to remove large air bubbles and bake in moderate oven (350°F.) 50 to 60 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (10-inch) cake. Frost with Orange Butter Frosting.

## TRUE SPONGECAKE

**1 cup sifted cake flour**
**¼ teaspoon salt**
**Grated rind ½ lemon**
**1½ tablespoons lemon juice**
**5 eggs, separated**
**1 cup sugar**

Sift flour and salt together 4 times. Add lemon rind and juice to beaten yolks and beat until very thick. Beat egg whites until stiff but not dry and fold in sugar in small amounts. Fold in egg yolks. Sift about ¼ of flour at a time over surface and fold in. Bake in ungreased tube pan in moderate oven (350°F.) 1 hour. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

## HOT WATER SPONGECAKE

**1 cup sifted cake flour**
**1½ teaspoons baking powder**
**¼ teaspoon salt**
**2 eggs**
**1 cup sugar**
**½ tablespoon lemon juice**
**6 tablespoons hot water**

Sift flour, baking powder and salt together. Beat eggs until very thick and light, about 10 minutes. Add sugar gradually, beating constantly until thick enough to hold a soft peak. Beat in lemon juice. Add hot water, 2 tablespoons at a time, and beat until very thick after each addition. Fold in flour in small amounts. Bake in ungreased tube pan in moderate oven (350°F.) 45 minutes. Invert pan and let cake hang in pan until cool.

Pour batter into lightly greased pans and bake in moderate oven (350°F.) 25 to 30 minutes. Makes 2 (8-inch) layers.

## MOCHA CAKE

**1½ cups eggs (whole)**
**1¼ cups sugar**
**½ teaspoon vanilla**
**¼ teaspoon almond extract**
**2 cups sifted cake flour**
**¼ cup butter, melted**

Heat eggs and sugar over hot water, beating constantly with a rotary beater until very light and fluffy, about 10 minutes. Keep water hot, but never allow it to boil. Remove from heat, beat until cold; add vanilla and almond extract and fold in flour gradually. Add melted butter, mix well. Pour cake into greased pans and bake in slow oven (325°F.) about 30 minutes. Cool thoroughly and spread Mocha Butter Frosting between layers, on top and sides. Makes 3 (9-inch) layers.

## SUNSHINE CAKE

**1 cup sifted cake flour**
**1 cup sifted sugar**
**¼ teaspoon salt**
**6 egg whites**
**½ teaspoon cream of tartar**
**4 egg yolks**
**½ teaspoon lemon extract**

Sift flour and ½ cup of sugar together 4 times. Add salt to egg whites and beat until foamy. Add cream of tartar and continue beating until foamy throughout. Add remaining sugar, 1 tablespoon at a time and beat well after each addition. Continue beating until air bubbles are very fine and even and egg whites are stiff enough to hold up in peaks but not dry. Beat egg yolks until stiff enough to hold a soft peak and fold into egg whites. Add lemon extract. Sift small amounts of flour over mixture and fold in carefully; continue until all is used. Pour into ungreased tube pan, cut through batter with spatula to remove large air bubbles and bake in moderate oven (350° F.) 45 to 60 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

## MOSS ROSE CAKE

**2 cups sifted cake flour**
**½ teaspoon salt**
**2 teaspoons baking powder**
**4 eggs**
**2 cups sugar**
**½ teaspoon almond extract**
**1 cup hot milk**

Sift flour, salt and baking powder together 3 times. Beat eggs, add sugar gradually and beat until thick enough to hold a soft peak. Add flavoring. Fold in flour mixture in small amounts and add hot milk gradually, mixing quickly until batter is smooth. Turn into lightly greased cake pans. Bake in moderate oven (350°F.) 30 minutes. Makes 3 (8-inch) layers.

## BOSTON CREAM PIE

Use recipe for One-Egg Cake or Hot Water Spongecake and bake in 2 layers, spread Cream Filling between layers, sift confectioners' sugar over top and cut into wedges.

***Boston's cream pie has conquered the rest of us***

## ROLLED CAKE

**5 eggs**
**⅔ cup sugar**
**¼ teaspoon salt**
**½ cup sifted cake flour**
**3 tablespoons melted butter**
**1 teaspoon vanilla**
**1 cup jelly or jam, slightly beaten**

Combine eggs and sugar and beat only until blended. Place over hot water and heat until mixture is slightly hot (140°F.). Remove from heat and beat until mixture holds a soft peak. Combine salt and flour and fold into egg mixture. Fold in butter, a tablespoon at a time. Blend in vanilla. Pour into large (10x15 inch) pan lined with paper. Bake in moderate oven (350°F.) 15 to 20 minutes. Turn quickly onto towel sprinkled with confectioners' sugar, remove paper and trim off crusts. Spread quickly with jelly, roll and cool; or roll cake while hot and when cold unroll, spread with jelly and roll. Just before serving sprinkle cake with confectioners' sugar. Makes 1 roll.

***Rolled cake may be served almost any way one chooses***

## JELLY ROLL

**5 eggs, separated**
**1 cup sugar**
**1 tablespoon grated lemon rind**
**2 tablespoons lemon juice**
**1 cup sifted cake flour**
**¼ teaspoon salt**
**Confectioners' sugar**
**1 cup jelly or jam**

Beat egg whites until stiff but not dry. Add ½ the sugar slowly, beating constantly. Beat egg yolks until thick and lemon colored; add remaining sugar gradually, continuing to beat until stiff enough to hold a soft peak; add grated lemon rind and juice. Fold gently into egg whites. Combine flour and salt and fold quickly but lightly into egg mixture. Line large shallow (11x16 inch) pan with paper, pour in batter and bake in moderate oven (350°F.) 15 minutes, being careful not to overbake it. Turn onto a clean towel well sprinkled with confectioners' sugar. Remove paper and trim off crusts. Roll, lifting end of towel nearest you. Wrap in towel and cool. Unroll, spread with whipped jelly and roll again. Serves 8.

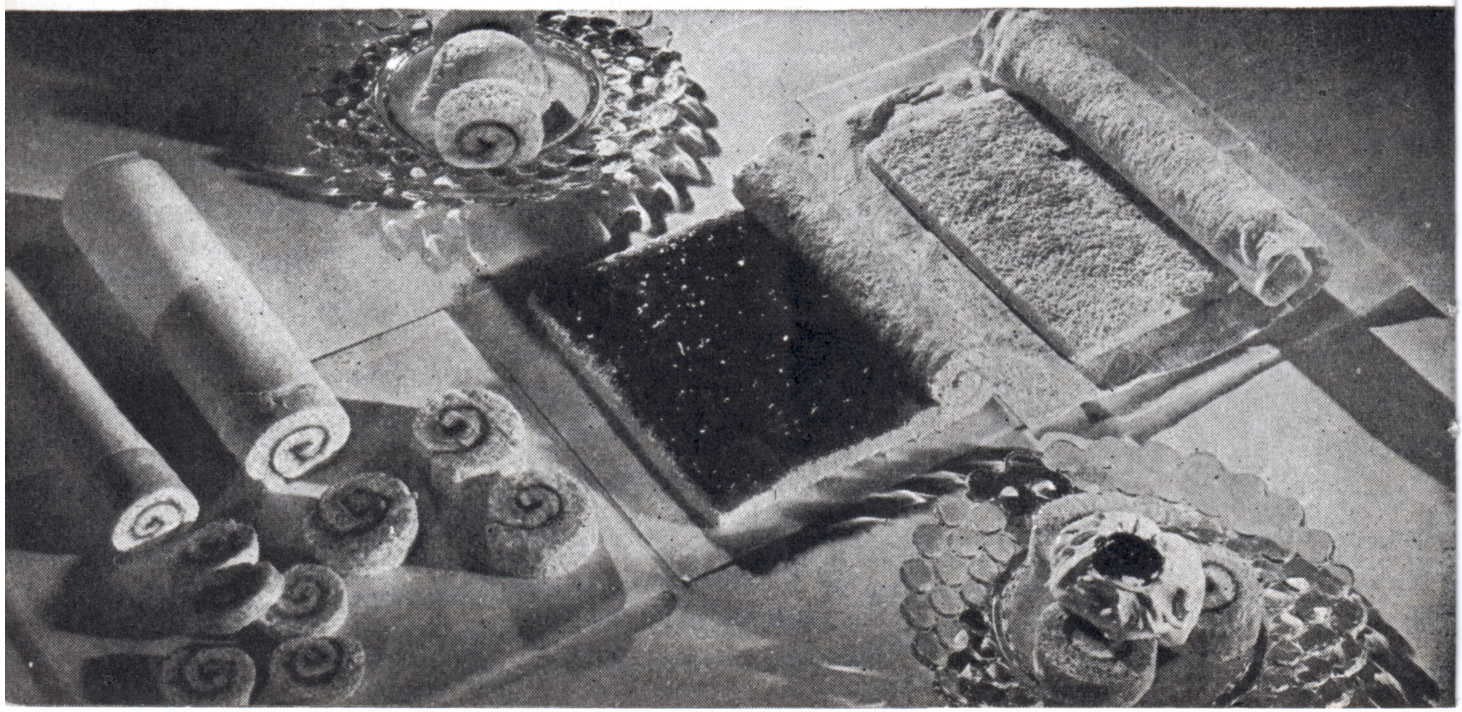
**LEMON ROLL** — Spread roll with Lemon Filling instead of jelly.

**MARSHMALLOW CHOCOLATE ROLL** — Spread roll with Marshmallow Seven-minute Icing instead of jelly and roll. Coat with mixture of 1 teaspoon melted butter and 1 ounce (square) chocolate, melted.

## FIG ROLL

**2 cups sifted flour**
**1½ teaspoons baking powder**
**¾ teaspoon salt**
**6 eggs, separated**
**1 cup sugar**
**4 tablespoons cold water**
**1 teaspoon vanilla**

Sift flour, baking powder and salt together 4 times. Beat egg yolks very thoroughly, add sugar and beat until thick enough to hold a soft peak. Add water and flavoring and fold in sifted dry ingredients in small amounts. Beat egg whites until stiff but not dry and fold into batter. Pour into shallow (16½x13½ inch) pan lined with paper and bake in moderate oven (350°F.) 12 to 15 minutes. Turn out onto towel, cut off crusts, roll and cool. Unroll, spread with Fig Filling and roll. Top may be spread with Vanilla Cream Frosting.



## PINEAPPLE FEATHER CAKE

**1½ cups sifted cake flour**
**1 teaspoon baking powder**
**6 eggs, separated**
**¼ teaspoon salt**
**1½ cups sugar**
**½ cup pineapple juice**
**1 tablespoon lemon juice**

Sift flour and baking powder together 4 times. Beat egg whites and salt until stiff but not dry. Add ¾ cup sugar, about 2 tablespoons at a time, beating well after each addition. Beat egg yolks, add remaining sugar and fruit juices and beat until thick enough to hold a soft peak. Fold flour, about ¼ of it at a time, into yolk mixture, folding just enough to moisten flour. Fold in egg white mixture. Pour into ungreased tube pan. Cut through batter with spatula to remove large air bubbles. Bake in slow oven (325°F.) 50 to 60 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

## FEATHER WHIPPED CREAM CAKE

**1½ cups sifted cake flour**
**1 cup sugar**
**3 teaspoons baking powder**
**½ teaspoon salt**
**½ cup (about 4) egg whites**
**1 cup heavy cream**
**1 teaspoon vanilla**

Sift dry ingredients together 3 times. Beat egg whites until stiff but not dry. Beat cream until stiff and fold into whites with vanilla. Fold sifted dry ingredients gradually into whipped cream mixture. Do not beat or stir. The batter will be smooth if dry ingredients are folded in gradually. Pour into greased tube pan lined with greased paper and bake in moderate oven (350°F.) 45 to 55 minutes. Makes 1 (9-inch) cake.

***The chocolate roll is a delicious party cake***

## CHOCOLATE SPONGECAKE

**¾ cup sifted cake flour**
**¼ teaspoon salt**
**4 tablespoons cocoa**
**1 tablespoon lemon juice**
**5 eggs, separated**
**1 cup sifted sugar**

Sift flour, salt and cocoa together 4 times. Add lemon juice to beaten egg yolks and beat with rotary egg beater until thick enough to hold a soft peak. Beat egg whites until stiff but not dry. Fold in sugar in small amounts, then fold in egg yolks. Fold in flour mixture in small amounts. Pour into ungreased tube pan, cut through batter with spatula to remove large air bubbles and bake in moderate oven (350°F.) 45 to 60 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

**CHOCOLATE CREAM ROLL**—Pour batter into large shallow pan lined with paper and bake 15 minutes. Turn out onto towel, cut off crusts, roll and cool. Unroll and spread with sweetened whipped cream, Seven-minute Icing or ice cream. Reroll, chill and slice.

**ICE CREAM ROLL**—Proceed as for Chocolate Cream Roll; chill thoroughly. Spread with any flavored ice cream (softened enough to spread), roll, slice and place slices in refrigerator tray until served.

## DAFFODIL CAKE

**¾ cup sifted cake flour**
**¾ cup egg whites**
**¼ teaspoon salt**
**¾ teaspoon cream of tartar**
**1 cup sifted sugar**
**¼ teaspoon vanilla**
**¼ teaspoon grated orange rind**
**3 egg yolks, well beaten**
**1½ tablespoons sugar**

Sift flour 4 times. Beat egg whites and salt until foamy, add cream of tartar; continue beating until stiff but not dry. Fold in 1 cup sugar carefully, 2 tablespoons at a time. Sift flour over mixture in small amounts, folding carefully. Divide into 2 parts and add vanilla to one. Into other, fold orange rind and egg yolks beaten until very thick with additional 1½ tablespoons sugar. Drop by tablespoons into ungreased tube pan, alternating mixtures. Fill pan only ½ full. Bake in moderate oven (350°F.) 45 to 60 minutes. Invert pan and let cake hang in pan until cool. Makes 1 (9-inch) cake.

# CAKES IN GENERAL

## OLD-FASHIONED POUNDCAKE

**1 pound butter (2 cups)**
**1 pound sifted cake flour (4¼ cups)**
**10 eggs, separated**
**1 pound sugar (2 cups)**
**1 teaspoon vanilla**

**METHOD 1.** Cream butter, work in flour until mixture is mealy. Beat egg yolks, sugar and vanilla until thick and fluffy. Add first mixture gradually, beating thoroughly. Fold in stiffly beaten egg whites. Beat vigorously 15 minutes. Pour into 2 greased loaf pans and bake in slow oven (325° F.) 1¼ hours. Makes 2 (8x4 inch) loaves.

**METHOD 2.** Cream butter with vanilla and sugar until fluffy. Beat egg yolks until thick and add to creamed mixture. Fold in stiffly beaten egg whites, mixing thoroughly. Fold in flour and beat vigorously 15 minutes or longer.

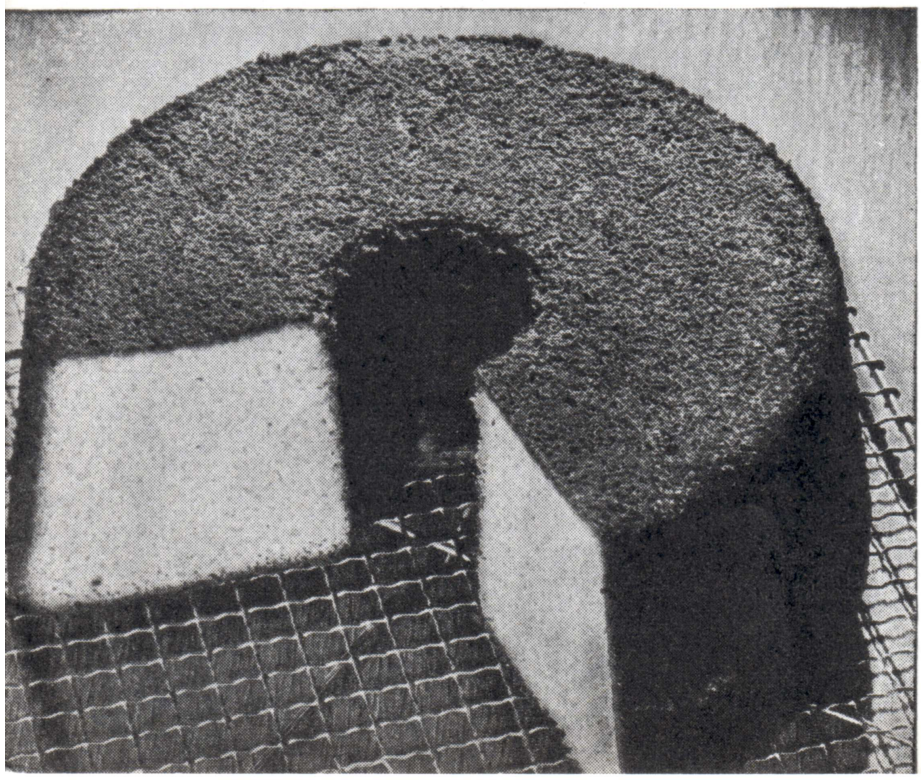
**RAISIN POUNDCAKE**—Sift half the flour with 1 teaspoon cinnamon and 2 teaspoons mace 3 times; add to 1½ cups raisins. Use method 2. Add flour and raisin mixture first, then remaining flour.

## RAISIN HONEY POUNDCAKE

**1 cup raisins**
**3 cups sifted flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**1 cup (½ pound) butter**
**1 cup honey**
**4 eggs, well beaten**
**1 teaspoon vanilla**
**1 teaspoon lemon extract**
**¾ cup chopped walnut meats**

Rinse raisins, drain, dry on a towel and slice or chop fine. Sift flour, baking powder and salt together. Cream butter with honey until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and beat well. Add flavoring, raisins and nuts and mix well. Pour into greased loaf pan and bake in slow oven (300° F.) about 2 hours. Makes 1 (5½x10x3 inch) cake.

***Poundcake has always been one of the family's standbys***



## THRIFTY POUNDCAKE

**3 cups sifted cake flour**
**1½ teaspoons baking powder**
**¼ teaspoon mace**
**⅛ teaspoon salt**
**1 cup butter**
**1½ cups sugar**
**1 teaspoon vanilla**
**3 eggs, beaten**
**½ cup milk**

Sift flour, baking powder, mace and salt together 3 times. Cream butter with sugar and vanilla until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Pour into greased tube pan and bake in moderate oven (350°F.) about 60 minutes. Makes 1 (10-inch) cake.

## BURNT SUGAR CAKE

**2 cups sugar**
**1 cup boiling water**
**3 cups sifted cake flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**1 cup shortening**
**4 eggs, separated**
**1 teaspoon vanilla**

Place 1 cup of the sugar in a skillet and heat, stirring constantly until sugar melts and becomes brown; remove from heat, add boiling water and stir until sugar is entirely dissolved. Cool. Sift flour, baking powder and salt together. Cream shortening with remaining sugar until fluffy. Add unbeaten egg yolks, one at a time, beating thoroughly after each is added. Add vanilla. Add sifted dry ingredients and caramel sirup alternately in small amounts, beating thoroughly after each addition. Fold in stiffly beaten egg whites. Pour into greased pans and bake in moderate oven (350° F.) 30 to 35 minutes. Makes 3 (9-inch) layers.

## BUTTERSCOTCH CAKE

**1¾ cups brown sugar**
**¼ cup butter**
**1½ cups milk**
**3 cups sifted cake flour**
**3 teaspoons baking powder**
**½ teaspoon salt**
**½ cup shortening**
**1 teaspoon vanilla**
**3 eggs, well beaten**

Combine 1 cup brown sugar, butter and ¼ cup milk and heat, stirring constantly. Cook to 250° F. or until a small amount of sirup forms a hard ball when tested in cold water. Remove from heat. Heat remaining milk and stir into sirup gradually. Cool. Sift flour, baking powder and salt together. Cream shortening with remaining sugar and vanilla until fluffy. Beat eggs until light and add to creamed mixture gradually, beating thoroughly. Add sifted dry ingredients and butterscotch mixture alternately in small amounts, beating thoroughly after each addition. Pour batter into greased pan and bake in moderate oven (350°F.) 50 to 60 minutes. Makes 1 (10x10 inch) cake. Frost with Butterscotch Icing.

## IN-A-JIFFY CAKE

**1½ cups sifted cake flour**
**¾ cup sugar**
**¼ teaspoon salt**
**2 teaspoons baking powder**
**¾ cup milk**
**1 teaspoon vanilla**
**¼ cup melted shortening**
**1 egg, beaten**

Sift dry ingredients together 3 times. Combine remaining ingredients and add gradually to dry ingredients. Beat mixture 2 minutes. Pour into greased pan and bake in moderate oven (350° F.) 30 minutes. Makes 1 (8x8 inch) cake.

***Square pans give a new slant to orange marmalade cake***

## ORANGE MARMALADE CAKE

**3 cups sifted cake flour**
**4 teaspoons baking powder**
**½ teaspoon salt**
**¾ cup shortening**
**1¾ cups sugar**
**3 eggs, well beaten**
**½ cup orange juice**
**1 tablespoon lemon juice**
**Grated rind 1 orange**
**½ cup water**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Mix fruit juices, orange rind and water together. Add sifted dry ingredients and liquid alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Makes 3 (8-inch) layers. Cool. Spread Orange Marmalade Filling between layers, frost top and sides with Seven-minute Icing.

## CRUMB CAKE

**PART 1**
**2 cups sifted cake flour**
**2 cups brown sugar**
**½ cup shortening**

**PART 2**
**1 egg, beaten**
**½ cup sifted cake flour**
**2 teaspoons baking powder**
**1 teaspoon cinnamon**
**¾ cup milk**

Rub flour, sugar and shortening (part 1) together until crumbly. Reserve ½ cup of crumbs to sprinkle over top of cake. To remainder add ingredients in part 2. Mix thoroughly. Spread in greased cake pan, sprinkle crumbs over the top and bake in moderate oven (350°F.) 30 to 40 minutes. Serves 10 to 12.

## BOSTON GINGERBREAD

**1 cup molasses**
**1 cup sour milk**
**2¼ cups sifted flour**
**1¾ teaspoons baking soda**
**2 teaspoons ginger**
**½ teaspoon salt**
**1 egg, well beaten**
**½ cup melted shortening**

Mix molasses and milk. Sift dry ingredients together and add. Add egg and shortening and beat until the mixture is smooth and creamy. Pour into greased pan and bake in moderate oven (350° F.) about 30 minutes. Makes 1 (9x9 inch) cake.

## LINZER TORTE

**2 cups sifted flour**
**3 teaspoons baking powder**
**1 cup shortening**
**1 cup sugar, 3 eggs**
**1 teaspoon grated lemon rind**
**3 tablespoons lemon juice**
**½ pound blanched almonds, grated**
**1 glass (1 cup) tart red jelly**
**½ cup heavy cream, whipped**

Sift flour and baking powder together 5 or 6 times. Cream shortening until smooth and fluffy. Add sugar, eggs, lemon rind and juice and beat for 5 minutes. Add almonds, fold in flour mixture and pour into greased spring-form pan. Bake in moderate oven (350°F.) about 35 minutes. Garnish top with jelly and whipped cream. Makes 1 (9-inch) torte.

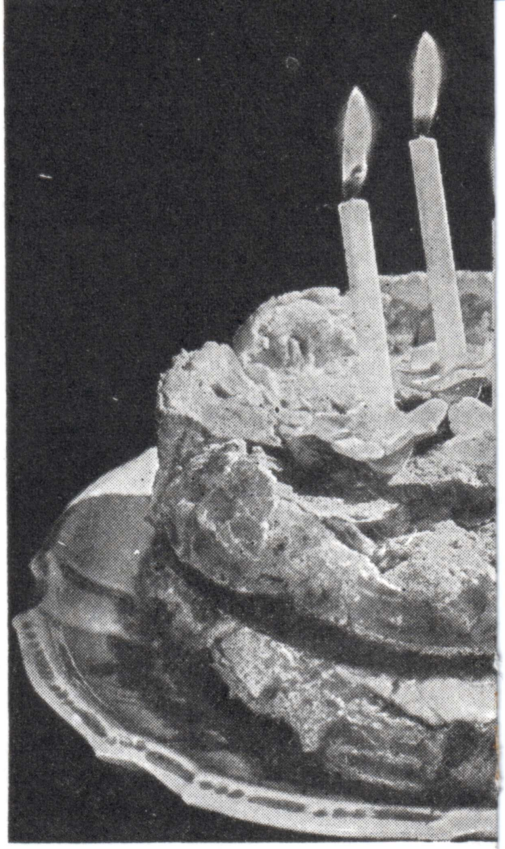
Omit jelly, reduce baking powder to 1 teaspoon and add 1 tablespoon brandy. Separate eggs and fold in stiffly beaten whites last. Roll out ⅔ of the dough and line a spring-form pan, having dough for bottom thicker than for sides. Fill with 2 cups jam or preserves. Roll remaining dough, cut into strips and place crisscross on top. Bake as above, increasing time to 45 minutes. Before serving fill in hollows with additional jam.

## GRAHAM CRACKER CREAM CAKE

**1 cup sifted cake flour**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**1 cup graham cracker crumbs**
**½ cup shortening**
**1 cup sugar, 2 eggs, beaten**
**1 cup milk**
**1 teaspoon almond extract**

Sift first 3 ingredients together; mix with crumbs. Cream shortening and sugar, beat in eggs. Add dry ingredients and liquids alternately. Bake in greased pan at 350°F. 30 minutes. Makes 2 (8-inch) layers. Fill with Cream Filling.

***A party could not possibly fail with this linzer torte***

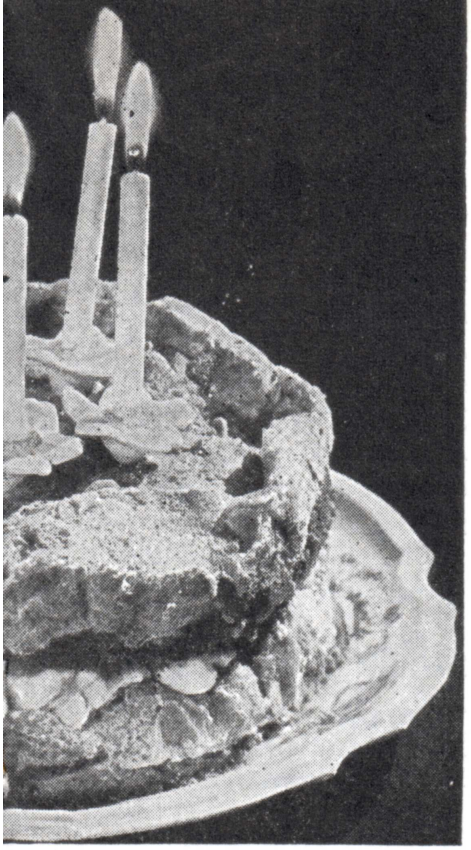


***With candles alight, the blitz torte will celebrate any birthday or anniversary***

## BLITZ TORTE

**1 cup sifted cake flour**
**1 teaspoon baking powder**
**⅛ teaspoon salt**
**½ cup shortening**
**1¼ cups sugar**
**4 eggs, separated**
**1 teaspoon vanilla**
**3 tablespoons milk**
**½ cup sliced blanched almonds**
**1 tablespoon sugar**
**½ teaspoon cinnamon**

Sift flour, baking powder and salt together. Cream shortening with ½ cup sugar until fluffy. Add well-beaten egg yolks, vanilla, milk and sifted dry ingredients. Spread mixture in 2 greased pans. Beat egg whites until stiff but not dry, add remaining sugar gradually and beat until eggs hold a sharp peak. Spread over unbaked mixture in both pans. Sprinkle with almonds, 1 tablespoon sugar and cinnamon and bake in moderate oven (350°F.) about 30 minutes. Cool and spread Custard Filling between layers. Makes 2 (9-inch) layers.





## STAR CAKE

**2¼ cups sifted cake flour**
**3 teaspoons baking powder**
**¼ teaspoon salt**
**½ cup shortening**
**1½ cups sugar**
**2 eggs, separated**
**1 cup milk**
**¾ teaspoon lemon extract**
**1¼ cups tart red jelly**
**1 cup heavy cream, whipped**

Sift flour, baking powder and salt together. Cream shortening with 1¼ cups of the sugar until fluffy. Add egg yolks and beat vigorously. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until nearly stiff, add remaining sugar and beat until stiff; then fold into cake with flavoring. Turn into 2 greased (8-inch) pans and bake in moderate oven (350°F.) 30 minutes. When cooled, melt jelly over warm water and spread between layers and over top and sides of cake. Chill until set. Just before serving, pipe whipped cream in star shape on top and serve with more whipped cream. Serves 10.

## HEAVENLY TORTE

**1½ cups butter**
**¼ cup sugar**
**¼ teaspoon salt**
**4 egg yolks**
**1 teaspoon grated lemon rind**
**4 cups sifted flour**
**1 egg white, unbeaten**
**¼ cup sugar**
**1 teaspoon cinnamon**
**½ cup chopped pecan meats**

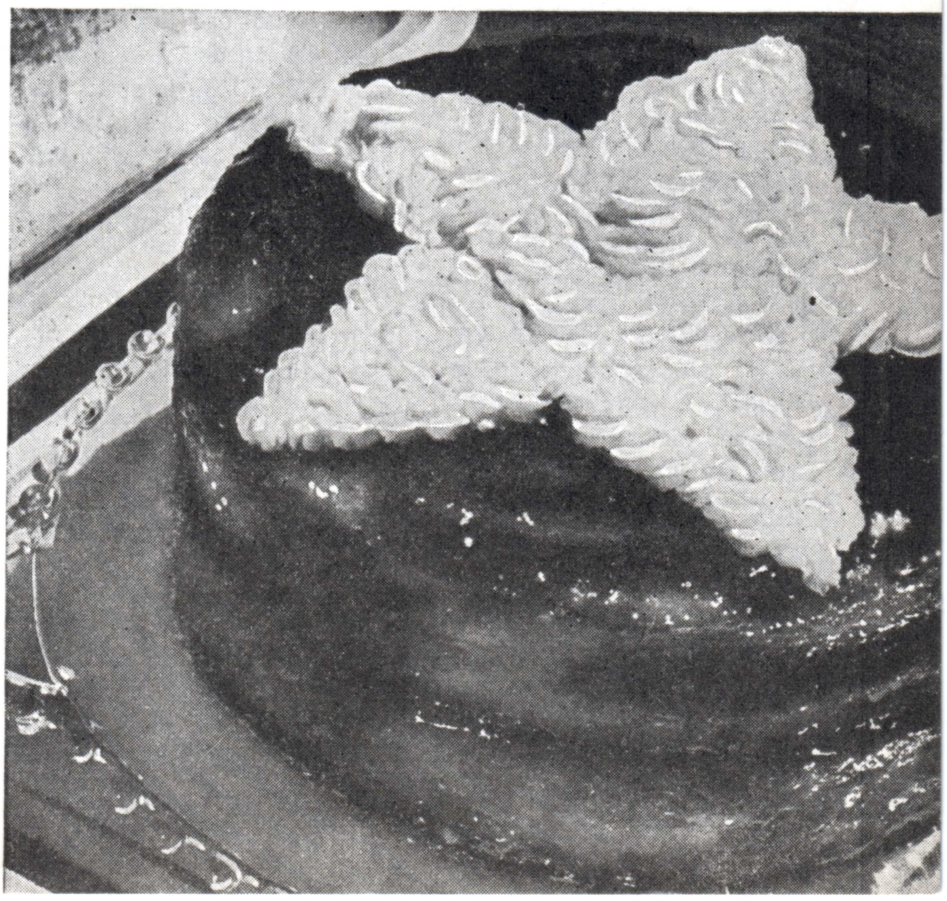
Cream butter with sugar until fluffy, add salt and egg yolks, one at a time, beating thoroughly after each is added. Add lemon rind and flour and mix well. Pat dough into 3 oblong pans, spread the top of each with mixture of unbeaten egg white, sugar, cinnamon and pecan meats. Bake in very hot oven (450°F.) 10 minutes, then reduce heat to 350°F. and bake 20 minutes longer. When torte is cold spread raspberry jam and Heavenly Torte Filling on 2 layers and cover with remaining filling. Makes 3 (7x11 inch) layers

## PRIZE CHOCOLATE CAKE

**4 ounces (squares) chocolate**
**1 cup milk**
**1 cup sifted cake flour**
**¼ teaspoon salt**
**2 teaspoons baking powder**
**4 eggs, separated**
**1⅔ cups sugar**
**1 teaspoon vanilla**

Grate chocolate, add milk and cook over low heat, stirring constantly until thickened. Cool. Sift flour, salt and baking powder together. Beat egg yolks, add sugar and vanilla and beat until fluffy. Add sifted dry ingredients and chocolate mixture alternately in small amounts, beating well after each addition. Fold in stiffly beaten egg whites. Pour into greased pan and bake in moderate oven (350°F.) 30 minutes. Makes 1 (9x9 inch) cake.

***A star in its own right is this luscious party cake***



## LORD BALTIMORE CAKE

**2½ cups sifted cake flour**
**½ teaspoon salt**
**3 teaspoons baking powder**
**¾ cup butter**
**1¼ cups sugar**
**8 egg yolks**
**¾ cup milk**
**½ teaspoon lemon extract**

Sift flour, salt and baking powder together. Cream butter thoroughly, add sugar gradually and cream together until very fluffy. Beat egg yolks with rotary beater until very thick and light colored, add to creamed mixture and beat for 5 to 10 minutes. Add flour alternately with milk in small amounts, beating very thoroughly after each addition. Add lemon extract and beat vigorously. Pour into greased pans and bake in moderate oven (375°F.) about 20 minutes. Spread with Lord Baltimore Filling and cover top and sides with Divinity Icing. Makes 3 (9-inch) layers.

## MALLOW WHITE CAKE

**2 cups sifted cake flour**
**2 teaspoons baking powder**
**½ teaspoon salt**
**½ cup shortening**
**1½ cups sugar**
**1 teaspoon vanilla**
**¾ cup water**
**4 egg whites**

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy. Add sifted dry ingredients and water alternately in thirds, beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans and bake in moderate oven (350°F.) 30 to 35 minutes. Makes 2 (8-inch) layers.

## RIBBON CAKE

**3½ cups sifted cake flour**
**4 teaspoons baking powder**
**¼ teaspoon salt**
**½ cup shortening**
**2 cups sugar**
**4 eggs, separated**
**1 cup water**
**Red food coloring**
**1 tablespoon molasses**
**¼ teaspoon mace**
**¼ teaspoon cloves**
**½ teaspoon cinnamon**
**½ cup chopped dates or raisins**
**⅓ cup chopped figs or nuts**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add unbeaten yolks, one at a time, beating thoroughly after each addition. Add sifted dry ingredients and water alternately in small amounts, beating well after each addition. Fold in egg whites, beaten until stiff but not dry. Divide batter into 3 equal portions, leave 1 portion uncolored, tint second portion pink with food coloring and add remaining ingredients to third portion. Pour each portion into greased pan and bake in moderate oven (350°F.) 30 to 35 minutes. When cool put layers together with jelly or icing, with dark layer on bottom, uncolored in center and pink on top. Makes 3 (9-inch) layers.

Omit molasses, spices, fruits and nuts and add 1 ounce (square) chocolate, melted, to third layer.

## NUT LOAF CAKE

**1½ cups sifted cake flour**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**2 eggs, separated**
**1 teaspoon vanilla**
**½ cup milk**
**1 cup chopped nut meats**

Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add egg yolks and vanilla and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add nuts and fold in stiffly beaten egg whites. Pour into greased pan and bake in moderate oven (350°F.) 50 minutes. Makes 1 (8x4x3 inch) loaf.

## SEVEN LAYER CAKE

**7 eggs, separated**
**1 cup confectioners' sugar**
**1 cup sifted cake flour**
**¼ teaspoon salt**
**½ pound sweet chocolate**
**3 tablespoons cold water**
**3 eggs**
**1½ cups sugar**
**½ pound butter**
**1 teaspoon vanilla**

Beat egg yolks until thick and lemon colored. Add sugar gradually, beating constantly. Sift flour and salt together and fold into yolk mixture. Beat egg whites until stiff enough to hold a peak and fold in lightly. Line 7 layer cake pans with paper and grease the paper. Divide batter evenly among pans and bake in moderate oven (350°F.) for 12 minutes. Remove from pans at once. Heat chocolate and water in top of double boiler. Mix eggs and sugar thoroughly, combine with melted chocolate and cook until thick, stirring constantly. Remove from heat; add butter and beat until well blended. Add vanilla and continue beating until filling is stiff enough to spread. Cover each layer and top and sides of cake with filling. It may be necessary to place several toothpicks through top layers to hold them in place until filling sets. Serve after 24 hours. Serves 14 to 16.

## CHOCOLATE CHIP LAYER CAKE

**8 ounces (squares) semi-sweet chocolate**
**2¼ cups sifted cake flour**
**2¼ teaspoons baking powder**
**½ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**3 egg whites, ¾ cup milk**
**1½ teaspoons vanilla**

Cut each small square of chocolate into 4 to 6 pieces. Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add unbeaten egg whites, one at a time, beating thoroughly after each is added. Add dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla. Line cake pans with paper and grease the paper. Pour about 1/6 of batter into each pan. Sprinkle 1/6 of chopped chocolate over each. Repeat, ending with chocolate. Bake in 350°F. oven 30 minutes. Makes 2 (9-inch) cakes.

**CUPCAKES**—Add cut chocolate to cake batter with vanilla. Bake in cupcake pans as above.

## 1-2-3-4 CAKE

**3 cups sifted cake flour**
**3 teaspoons baking powder**
**¼ teaspoon salt**
**1 cup shortening**
**2 cups sugar**
**1 teaspoon vanilla**
**4 eggs, separated**
**1 cup milk**

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans and bake in moderate oven (375°F.) about 30 minutes. Makes 3 (9-inch) layers.

**COCONUT CAKE**—Spread Lemon or Orange Filling between layers. Cover top and sides of cake with Seven-minute Icing and sprinkle generously with coconut.

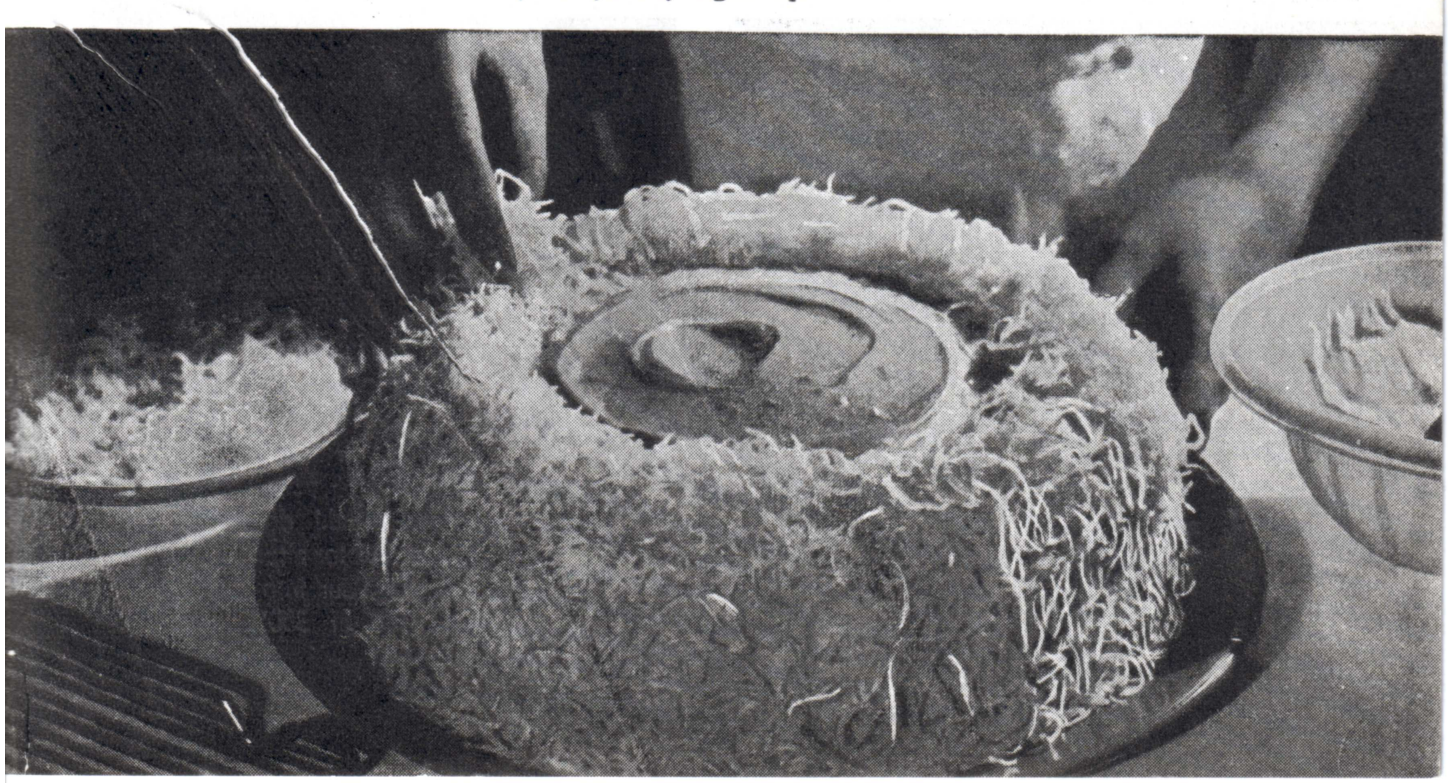
***Pile shredded coconut on thick and watch the eyes of your family light up***

**CIRCUS BIRTHDAY CAKE**—Spread Orange Marmalade Filling between layers. Cover top and sides of cake with Marshmallow Seven-minute Icing. Arrange a circle of animal crackers upright on top of cake and another circle around bottom of cake. Place tiny candles on top of cake.

## MARYLAND BLACK WALNUT CAKE

**2 cups sifted flour**
**2¾ teaspoons baking powder**
**¼ teaspoon salt**
**⅔ cup shortening**
**1½ cups sugar**
**1 teaspoon vanilla**
**3 eggs, separated**
**¾ cup milk**
**1½ cups ground black walnuts**

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add nuts and fold in stiffly beaten egg whites. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Makes 2 (9-inch) layers.



# CAKES WITH FRUIT

## FRESH APPLE CAKE

**2 cups sifted cake flour**
**¼ teaspoon salt**
**1 teaspoon baking soda**
**1 teaspoon baking powder**
**½ cup shortening**
**1 cup sugar**
**2 eggs, well beaten**
**1½ tablespoons sour milk**
**1 cup ground, unpeeled apples**
**¼ cup broken nut meats**
**1 teaspoon vanilla**

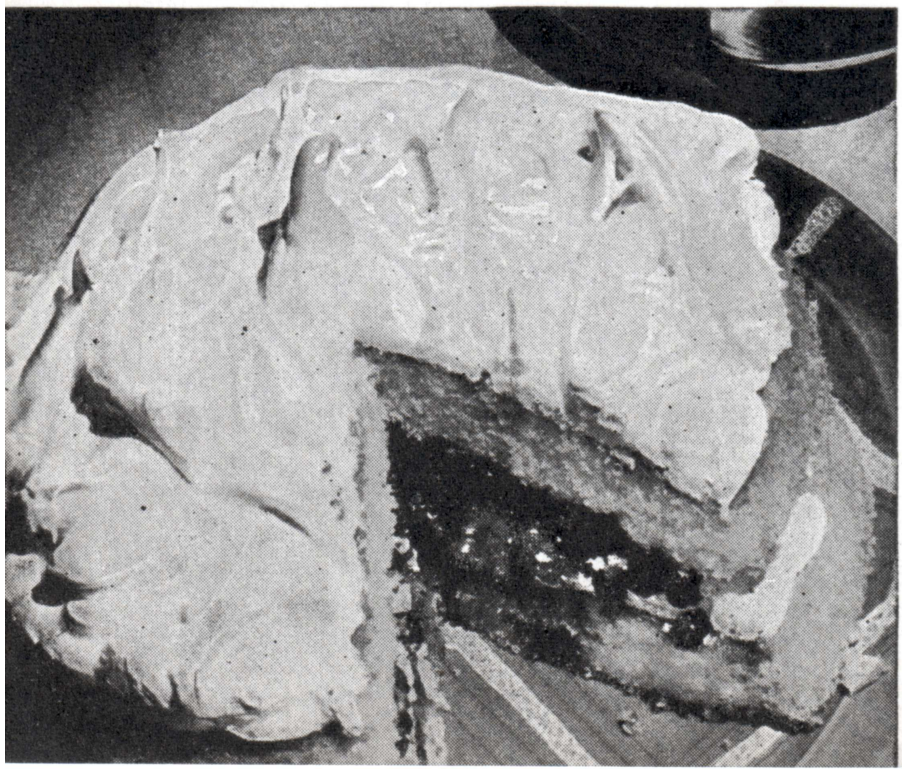
Sift flour, salt, soda and baking powder together. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients, milk and apples alternately in small amounts, beating well after each addition. Add remaining ingredients, mixing lightly. Pour into greased pan and bake in moderate oven (350°F.) about 1 hour. Makes 1 (8x4 inch) loaf. Frost entire cake with ½ recipe Caramel Icing. When icing is firm, store in a cool, dry place several days to develop flavor.

***The blueberry torte is all the more welcome because its season is so short***

## APPLE PRESERVE CAKE

**2 cups sifted cake flour**
**1 teaspoon baking soda**
**1 teaspoon baking powder**
**⅛ teaspoon salt**
**1 teaspoon cinnamon**
**1 teaspoon nutmeg**
**1 teaspoon allspice**
**¾ cup shortening**
**1 cup sugar**
**¼ cup sour cream**
**½ cup apple preserves**
**3 eggs**
**½ cup chopped walnut meats**
**½ cup seedless raisins**

Sift flour, soda, baking powder, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add sour cream and apple preserves, mixing well. Add eggs, one at a time, beating hard after each is added. Add sifted dry ingredients gradually, beating well. Fold in nuts and raisins. Pour into greased loaf pan and bake in moderate oven (350°F.) 50 minutes or bake in layers 25 to 30 minutes. Makes 1 (8x4 inch) loaf or 2 (9-inch) layers.



## BLUEBERRY TORTE

**1⅓ cups sifted cake flour**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**⅓ cup shortening**
**⅔ cup sugar**
**4 eggs, separated**
**1 teaspoon vanilla**
**⅓ cup milk**
**½ cup sugar**
**1½ cups blueberries**
**1 tablespoon sugar**

Sift flour, baking powder and salt together. Cream shortening with ⅔ cup sugar until fluffy. Add egg yolks and beat thoroughly. Add vanilla. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Pour into 2 greased (8- or 9-inch) cake pans and bake in moderate oven (350°F.) 15 minutes. Beat egg whites until fluffy, add ½ cup sugar gradually and beat until stiff. Spread over hot cakes and bake in slow oven (300°F.) 20 minutes longer, or until meringue is lightly browned. Cool. Remove from pans. Clean blueberries and mash about 1 tablespoon of them; add remaining sugar and mix together. Sprinkle with a few drops lemon juice, spread over one layer of cake and cover with other layer. Chill. For 8.

## FIG CAKE

Sift 3 cups cake flour, 3 teaspoons baking powder, ¼ teaspoon salt, 1 teaspoon each cinnamon and nutmeg, and ½ teaspoon cloves together 3 times. Cream 1 cup shortening and 2 cups brown sugar. Mix in 4 beaten eggs. Add 2 cups chopped raisins and ½ pound figs, finely chopped. Add dry ingredients and 1 cup water alternately, beating well. Pour into greased loaf pan; bake at 300°F., about 2 hours.

## BANANA LAYER CAKE

**2¼ cups sifted cake flour**
**2½ teaspoons baking powder**
**½ teaspoon baking soda**
**½ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**2 eggs**
**1 teaspoon vanilla**
**1 cup mashed ripe bananas**
**¼ cup sour milk or buttermilk**

Sift flour, baking powder, soda and salt together. Cream shortening with sugar until fluffy. Add eggs, one at a time, beating thoroughly after each is added. Stir in vanilla. Combine bananas and milk. Add sifted dry ingredients and milk mixture alternately in small amounts, beating thoroughly after each addition. Pour into greased pans and bake in moderate oven (375°F.) 25 to 30 minutes. Spread Seven-minute Icing between layers and on top and sides of cake. Makes 2 (9-inch) layers.

Omit icing. Put layers together with whipped cream and sliced bananas. Spread whipped cream over top of cake and garnish with sliced bananas.

## ECONOMY CAKE

**1 cup brown sugar**
**⅓ cup shortening**
**½ teaspoon cloves**
**1 teaspoon cinnamon**
**¼ teaspoon nutmeg**
**¼ teaspoon salt**
**2 cups seeded raisins**
**1 cup water**
**2 cups sifted flour**
**½ teaspoon baking powder**
**1 teaspoon baking soda**

Heat first 8 ingredients to boiling, boil for 3 minutes and cool. Sift flour, baking powder and soda together, add to cooled mixture and beat 3 minutes. Pour into greased loaf pan and bake in 350°F. oven about 45 minutes. Makes 1 (8x8 inch) cake.

## MARIGOLD CAKE

**2¼ cups sifted cake flour**
**¼ teaspoon salt**
**2½ teaspoons baking powder**
**½ cup shortening**
**1¼ cups sugar**
**3 eggs**
**1 teaspoon vanilla**
**⅔ cup milk**
**Bananas**

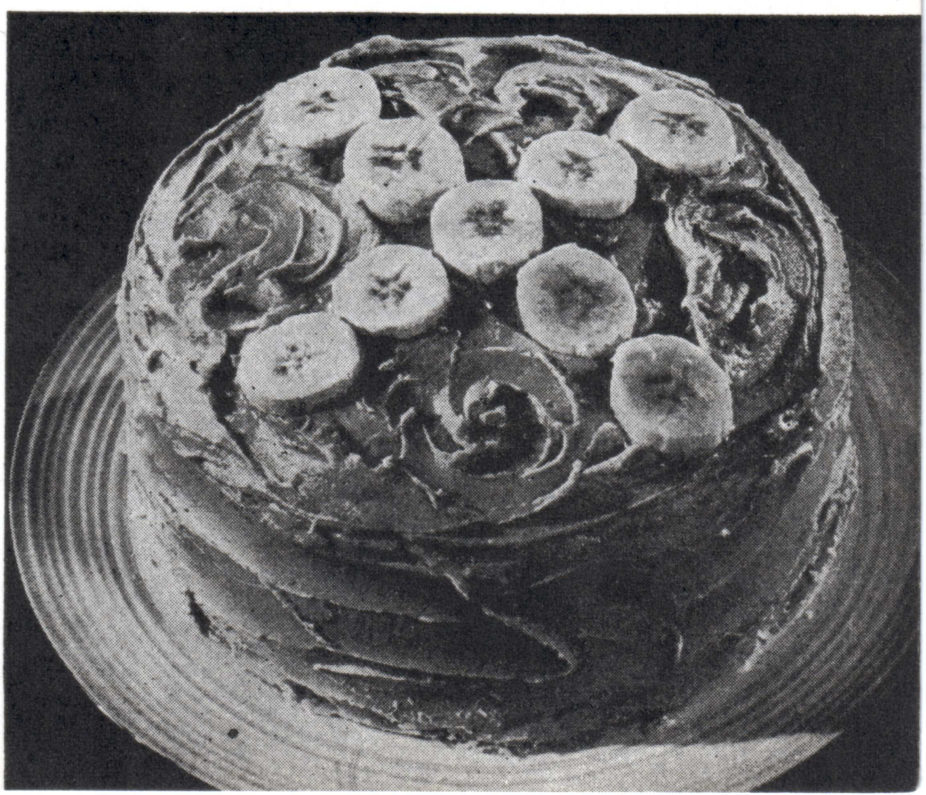
Sift flour, salt and baking powder together. Cream shortening with sugar until fluffy; add unbeaten eggs, one at a time, beating well after each is added. Add vanilla and mix thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Pour into 3 greased cake pans and bake in moderate oven (350°F.) 25 to 30 minutes. When cold, prepare a double recipe of Lemon Filling, spread between layers, add a layer of sliced bananas and cover with more lemon filling to prevent discoloration. Cover top and sides of cake with Divinity Icing and decorate with sliced bananas. Serves 12 to 16.

## GOLD NUGGET CAKE

**2 cups sifted flour**
**½ teaspoon baking powder**
**¾ teaspoon baking soda**
**½ teaspoon salt**
**¼ cup sour milk or buttermilk**
**1 cup mashed bananas (2 to 3)**
**½ cup shortening**
**1½ cups sugar**
**2 eggs, well beaten**
**1 teaspoon vanilla**
**3 bananas, sliced**

Sift flour, baking powder, soda and salt together. Add milk to mashed bananas. Cream shortening with sugar until fluffy. Add eggs and beat well. Add sifted dry ingredients and milk mixture alternately in small amounts, beating well after each addition. Stir in flavoring. Pour into greased pans and bake in moderate oven (375°F.) 30 minutes. Cool. Put layers together with Banana Frosting and sliced bananas. Spread frosting over top and sides of cake and garnish with sliced bananas. Makes 2 (8-inch) layers.

***Gold nugget cake is a "find" for any clever hostess***



## GOLDEN CROWN CAKE

**1⅔ cups cubed pineapple**
**2½ cups sifted cake flour**
**1 teaspoon baking powder**
**½ teaspoon baking soda**
**½ teaspoon salt**
**¾ cup shortening**
**1¼ cups sugar**
**2 egg yolks**
**2 eggs**
**⅔ cup pineapple sirup plus water**
**½ teaspoon vanilla**

Drain pineapple. Sift flour, baking powder, soda and salt together. Cream shortening with sugar until fluffy. Add egg yolks and eggs, one at a time, beating thoroughly after each is added. Add sifted dry ingredients, sirup and vanilla alternately in small amounts, beating well after each addition. Pour into greased ring mold or muffin pans. Fill mold half full. Bake in moderate oven (350°F.) 50 to 60 minutes for ring mold or 20 to 25 minutes for cupcakes. Cool and spread with Cream Cheese Frosting, using a double recipe. Decorate with pineapple. Makes 1 (10-inch) ring cake and 6 cupcakes or about 25 medium cupcakes.

***Add this golden crown to your laurels as a hostess***

## PRUNE CAKE

**1 cup drained, pitted cooked prunes**
**2½ cups sifted cake flour**
**1 teaspoon baking soda**
**1 teaspoon cinnamon**
**½ teaspoon salt**
**⅔ cup shortening**
**1 cup sugar**
**3 eggs, separated**
**1 teaspoon vanilla**
**½ cup buttermilk or sour milk**
**¼ cup nut meats, broken**

Chop prunes fine. Sift flour, soda, cinnamon and salt together 3 times. Cream shortening with all but 3 tablespoons of the sugar until fluffy. Add egg yolks and vanilla, then beat thoroughly. Add sifted dry ingredients and buttermilk alternately in small amounts, beating well after each addition. Add chopped prunes and nuts; mix well. Beat egg whites until almost stiff, add remaining sugar and beat until stiff. Fold into batter. Pour into greased loaf pan and bake in moderate oven (350°F.) 60 to 70 minutes. Spread with Orange Butter Frosting. If baked in layers use a hotter oven (375°F.) 25 to 30 minutes. Makes 1 (8x12 inch) cake.

Bake in greased muffin pans at 375°F., 25 minutes. When cold scoop out centers, fill with Cream Filling and top with sweetened whipped cream.

## MAPLE FIG CAKE

**1 cup dried figs**
**2¾ cups sifted flour**
**1 teaspoon salt**
**3 teaspoons baking powder**
**¾ cup shortening**
**1 cup sugar**
**2 eggs, well beaten**
**⅔ cup milk**
**½ teaspoon maple flavoring**

Pour boiling water over figs, cover and let stand for 5 minutes. Drain, dry on a towel, clip stems and slice fine. Sift flour, salt and baking powder together. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add flavoring and figs and mix lightly but thoroughly. Pour into greased pan and bake in moderate oven (350°F.) 1 hour and 20 minutes. Makes 1 (10x5 inch) cake.

## GRAPEFRUIT CAKE

**3¾ cups sifted cake flour**
**½ teaspoon salt**
**½ teaspoon baking soda**
**3 teaspoons baking powder**
**1 cup shortening**
**3 tablespoons grated grapefruit rind**
**2½ cups sugar**
**4 eggs**
**1 egg yolk**
**¾ cup grapefruit juice**

Sift flour, salt, soda and baking powder together. Cream shortening with grapefruit rind and sugar until fluffy. Add whole eggs and yolk, one at a time, beating thoroughly after each is added. Add sifted dry ingredients and juice alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350° F.) 30 to 35 minutes. Makes 3 (9-inch) layers.

# UPSIDE-DOWN CAKES

## APPLE UPSIDE-DOWN CAKE

**¼ cup butter**
**1 cup brown sugar**
**2 large baking apples**
**½ cup seedless raisins**
**1½ cups sifted cake flour**
**½ teaspoon salt**
**3 teaspoons baking powder**
**⅓ cup shortening**
**⅓ cup granulated sugar**
**2 eggs, well beaten**
**½ teaspoon vanilla**
**⅔ cup water**

Melt butter in skillet or baking pan. Add sugar and stir until melted. Cool. Peel, core and slice apples; place on sugar. Sprinkle with raisins. Sift flour, salt and baking powder together. Cream shortening with sugar until fluffy. Add eggs and vanilla and beat thoroughly. Add sifted dry ingredients and water alternately in small amounts, beating well after each addition. Pour over apples and bake in moderate oven (350°F.) 40 to 50 minutes. Turn onto plate immediately and serve with whipped cream. Makes 1 (9-inch) cake.

## APPLE GINGERBREAD UPSIDE-DOWN CAKE

**3 tablespoons butter**
**4 large tart apples**
**¾ cup light brown sugar**
**1 teaspoon cinnamon**
**1 cup sifted flour**
**½ teaspoon baking powder**
**½ teaspoon baking soda**
**¼ teaspoon salt**
**½ teaspoon cinnamon**
**½ teaspoon ginger**
**¼ cup shortening**
**¼ cup sugar, white or brown**
**1 egg, well beaten**
**½ cup molasses**
**½ cup sour milk**

Spread softened butter over bottom of heavy (8 x 8 inch) baking pan. Pare apples and slice thin. Arrange half of apples over bottom of pan, sprinkle with half of brown sugar and cinnamon mixed together, add remaining apples and sprinkle with remaining sugar and cinnamon. Cook over low heat while preparing batter. Sift flour, baking powder, soda salt and spices together 3 times. Cream shortening with sugar until fluffy. Add egg and beat thoroughly. Add sifted dry ingredients alternately with molasses and milk, beating well after each addition. Pour gingerbread batter over apples and bake in moderate oven (350°F.) about 45 minutes. Turn out upside down. Serves 6.

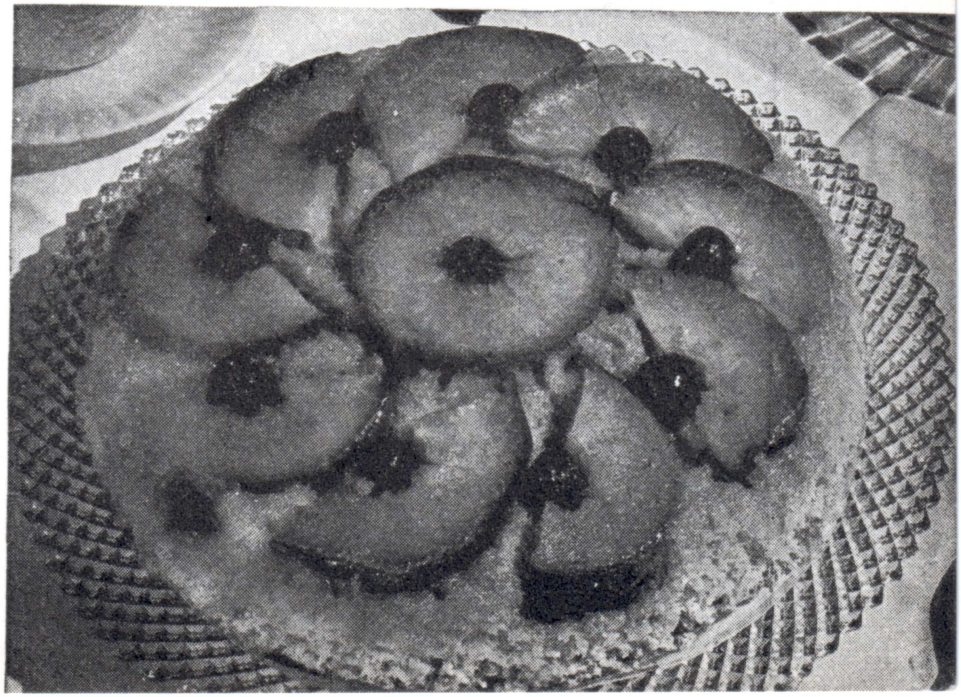
**PEAR** — Increase butter to 4 tablespoons, use ½ cup granulated sugar instead of brown, omit cinnamon and use cooked pear halves for apples. Melt butter in pan, add sugar and stir until melted. On this arrange pears, cut side down. Pour gingerbread batter over pears and bake as above. If pears are very large it may be necessary to slice them.

## MAPLE APPLE UPSIDE-DOWN CAKE

**3 tablespoons butter**
**½ cup maple sirup**
**2 medium red apples**
**1½ cups sifted flour**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**¼ cup shortening**
**¾ cup sugar**
**2 eggs, separated**
**½ cup milk**
**½ cup grated apple**

Melt butter in cake pan, add maple sirup and remove from heat. Cut cored unpeeled apples into ½-inch slices and arrange in sirup mixture. Sift flour, baking powder and salt together. Cream shortening with ½ cup sugar and unbeaten egg yolks until fluffy. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add apple. Beat egg whites until stiff but not dry, beat in remaining sugar and fold into batter. Spread batter over the apple and sirup mixture and bake in moderate oven (350°F.) 40 to 50 minutes. Serve warm with plain or whipped cream. Makes 1 (8x8 inch) cake.

***Apple is the beginning but far from the end of many luscious upside-down cakes***



## CHERRY PECAN UPSIDE-DOWN CAKE

**1 cup butter**
**2 cups sugar**
**1 cup pecan meats, chopped**
**2 cups pitted tart cherries, well drained**
**2½ cups sifted cake flour**
**3 teaspoons baking powder**
**¼ teaspoon salt**
**2 eggs, well beaten**
**⅔ cup milk**
**1 teaspoon vanilla**
**Whipped cream**
**Fresh cherries**

Melt ⅓ cup butter in heavy skillet, add ½ cup sugar and stir until dissolved. Add nuts and cherries. Sift flour, baking powder and salt together. Cream remaining butter with remaining sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla and pour batter over mixture in skillet. Bake in moderate oven (350°F.) 1 hour. Remove from oven and turn onto large platter. When cool, cover with whipped cream and garnish with fresh cherries. Serves 12.

## CRANBERRY UPSIDE-DOWN CAKE

**3 tablespoons butter**
**1½ cups sugar**
**2 cups cranberries**
**1½ cups sifted cake flour**
**1½ teaspoons baking powder**
**¼ teaspoon salt**
**¼ cup shortening**
**1 egg, beaten**
**½ cup milk**
**1 teaspoon vanilla**

Melt butter and 1 cup sugar in baking pan; add cranberries. Sift flour, baking powder and salt together. Cream shortening with remaining sugar until fluffy; add egg and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla. Pour batter over cranberries and bake in moderate oven (350°F.) 40 to 50 minutes. Turn upside down. If desired serve with whipped cream. Makes 1 (8x8 inch) cake.

**CRANBERRY GLAZE CAKE**—Omit butter and use 2½ cups cranberries. Mix 1 cup of the sugar with 1 tablespoon cornstarch, add ½ cup boiling water and cook until slightly thickened. Add cranberries, spread over bottom of pan and proceed as above.

## FRUIT MÉLANGE UPSIDE-DOWN CAKE

**1 cup cooked prunes or dried figs**
**1 cup sweetened cooked dried pears, peaches, apricots, apple rings or nectarines**
**½ cup raisins**
**½ cup fruit liquid**
**½ cup sugar**
**3 tablespoons butter, melted**
**3 teaspoons ginger**
**½ cup broken nut meats**
**2½ cups sifted flour**
**¾ teaspoon salt**
**1 teaspoon baking soda**
**2 teaspoons cinnamon**
**¾ cup shortening**
**1 cup sugar**
**½ cup molasses**
**2 eggs, well beaten**
**½ cup boiling water**

Remove pits from prunes, or if figs are used, clip stems. Slice all cooked fruits as desired. Rinse and drain raisins. Combine fruit liquid, sugar, butter and 1 teaspoon ginger in greased baking pan and blend. Cover with fruits and nuts. Sift flour, salt, soda, cinnamon and remaining ginger together 3 times. Cream shortening with sugar until fluffy. Stir in molasses, add beaten eggs and beat thoroughly. Add sifted dry ingredients and water alternately in small amounts, beating well after each addition. Pour batter evenly over fruit and bake in slow oven (300°F.) about 1½ hours. Loosen sides and turn onto platter. Serve warm with cream. Makes 1 (7x11½ inch) cake.

**INDIVIDUAL CAKES**—Prepare fruit and sirup as above and distribute mixture evenly into 24 greased muffin pans. Pour batter over fruit mixture and bake in moderate oven (350°F.) 25 to 30 minutes. Remove from pans immediately and serve cold. These are delicious served with or without whipped cream.

***Fruit leftovers take a new lease on life in this fruit mélange upside-down cake***

## RHUBARB UPSIDE-DOWN CAKE

**4 cups cut rhubarb**
**1 cup sugar**
**1 cup quartered marshmallows**
**1¾ cups sifted flour**
**2 teaspoons baking powder**
**⅛ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**2 eggs, separated**
**⅓ teaspoon almond extract**
**⅓ teaspoon vanilla**
**½ cup milk**

Cook rhubarb over low heat until juice begins to run, add sugar and marshmallow and mix well. Simmer about 10 minutes and pour into greased cake pan. Sift flour, baking powder and salt together. Cream shortening with sugar until fluffy. Add egg yolks and flavorings and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour over rhubarb mixture and bake in moderate oven (350°F.) 40 to 50 minutes. Loosen cake from sides and bottom with a spatula and turn out onto cake plate. If marshmallows are very fresh, do not add to rhubarb until just before cake batter is poured on. Serves 8.

**HUCKLEBERRY**—Heat 2 cups cooked huckleberries with 1 tablespoon butter and ½ cup brown sugar 10 minutes. Sift 1 cup flour, ¼ teaspoon salt and 1 teaspoon baking powder together. Cream ¼ cup shortening with ½ cup sugar. Add 1 beaten egg and mix thoroughly. Add sifted dry ingredients alternately with ¼ cup milk with 2 drops almond extract. Turn huckleberries into greased pan (8x8 inch) and cover with batter. Bake at 350°F., 45 minutes.

## CHOCOLATE UPSIDE-DOWN CAKE

**2 ounces (squares) chocolate**
**1⅓ cups (1 can) sweetened condensed milk**
**1½ cups sifted cake flour**
**¼ teaspoon salt**
**2 teaspoons baking powder**
**6 tablespoons shortening**
**1 cup sugar**
**2 eggs, well beaten**
**1 teaspoon vanilla**
**½ cup milk**

Melt chocolate, add condensed milk and mix well. Line greased pans with paper and grease paper. Pour chocolate mixture into pans and cool. Sift flour, salt and baking powder together. Cream shortening with sugar until fluffy. Add eggs and vanilla and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating thoroughly after each addition. Pour carefully over chocolate mixture and bake in moderate oven (350°F.) 35 minutes. Makes 2 (8-inch) layers.

Add ½ cup chopped nut meats to chocolate mixture. Or sprinkle ½ cup shredded coconut on top of chocolate mixture.

## PINEAPPLE UPSIDE-DOWN CAKE

**½ cup butter**
**1 cup brown sugar**
**1 No.2 can sliced pineapple**
**2 tablespoons large whole pecans**
**1 cup sifted cake flour**
**1 teaspoon baking powder**
**⅛ teaspoon salt**
**3 eggs, separated**
**1 cup granulated sugar**
**5 tablespoons pineapple juice**

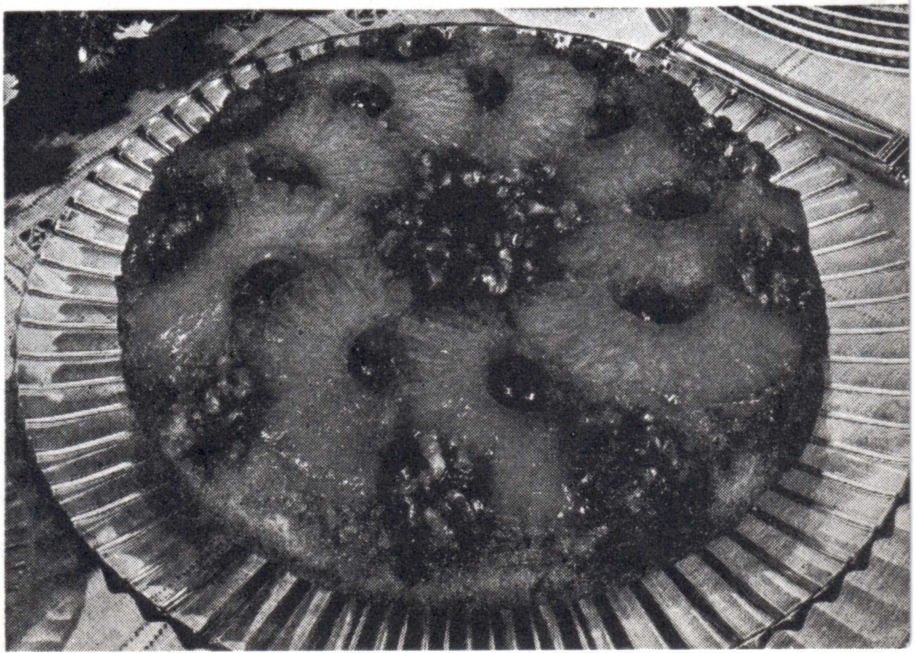
Melt butter in large baking pan. Spread brown sugar evenly in pan and arrange pineapple slices on sugar, filling in spaces with pecans. Sift flour, baking powder and salt together. Beat egg yolks until light, adding sugar gradually; add pineapple juice and sifted flour; fold in stiffly beaten egg whites. Pour batter over pineapple. Bake in moderate oven (375°F.) 30 to 35 minutes. Turn upside down on cake plate. Serve with whipped cream if desired. Makes 1 (9 x 9 inch) cake. Serves 8.

**APRICOT UPSIDE-DOWN CAKE**—Use apricots (stewed, canned or fresh) or apricots and prunes instead of pineapple.

Use canned, fresh or stewed dried peaches instead of pineapple.

Use sliced pears instead of apricots.

***Pineapple slices and walnuts make a very beautiful cake***



# SPICECAKES

## BAKED MERINGUE SPICECAKE

**2 cups sifted cake flour**
**3 teaspoons baking powder**
**¼ teaspoon salt**
**1 teaspoon cinnamon**
**½ teaspoon cloves**
**½ cup shortening**
**1 cup brown sugar**
**1 egg, 1 egg yolk**
**¾ cup milk**

Sift flour, baking powder, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add beaten egg and egg yolk and beat thoroughly. Add sifted dry ingredients alternately with milk in small amounts, beating well after each addition. Pour into greased cake pan, spread with meringue and bake.

### MERINGUE

**1 egg white**
**½ cup brown sugar**
**¼ cup broken nut meats**

Beat egg white until stiff but not dry. Beat in brown sugar gradually. Spread over cake batter, sprinkle with nuts and bake in moderate oven (350°F.) 50 to 60 minutes. Makes 1 (6x10 inch) cake.

## SPICECAKE

**2 cups sifted cake flour**
**¼ teaspoon salt**
**1 teaspoon baking soda**
**2 teaspoons cinnamon**
**1 teaspoon cloves**
**½ teaspoon nutmeg**
**½ cup shortening**
**2 cups brown sugar**
**3 eggs, separated**
**1 cup thick sour cream**

Sift flour, salt, soda and spices together 3 times. Cream shortening with sugar until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and cream alternately in small amounts beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pan and bake in moderate oven (350°F.) about 50 minutes. Makes 1 (9x9 inch) cake.

Bake batter in 2 (8-inch) layers at 350°F., 30 minutes. When cold, spread with ½ recipe Fig Filling and frost with Seven-minute Icing.

***For a party on short notice nothing equals the baked meringue spicecake***

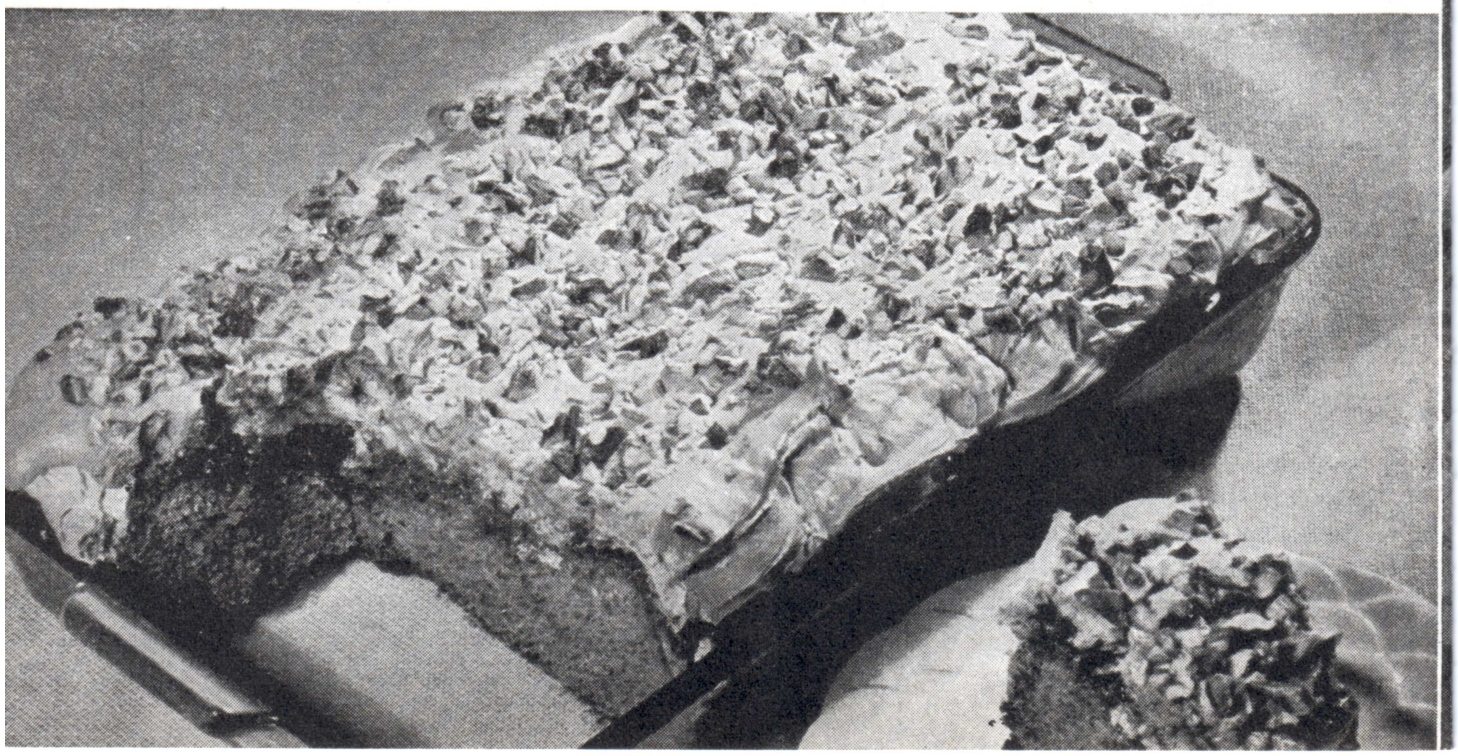
## APPLESAUCE CAKE

**1¾ cups sifted cake flour**
**1 teaspoon baking soda**
**½ teaspoon salt**
**1½ teaspoons cinnamon**
**1 teaspoon allspice**
**1 teaspoon nutmeg**
**¼ teaspoon cloves**
**½ cup shortening**
**1 cup sugar**
**1 egg, beaten**
**1 cup unsweetened applesauce**

Sift flour, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add egg and beat thoroughly. Add sifted dry ingredients and appleasauce alternately in small amounts, beating well after each addition. Pour into greased pan and bake in moderate oven (350° F.) 45 to 60 minutes. Makes 1 (8x8 inch) cake. Frost with Caramel Fudge Icing.

Omit cinnamon and cloves, reduce allspice and nutmeg to ½ teaspoon each. Add 1 cup seedless raisins.

Omit allspice and cloves, reduce cinnamon to 1 teaspoon and nutmeg to ½ teaspoon. Add 1 cup chopped raisins and ½ cup chopped nut meats.



***Old favorites in any family are these ginger cupcakes***

## TREASURE CHEST CAKE

**1 cup seedless raisins**
**1 orange rind and pulp**
**1 cup chopped walnut meats**
**2 cups sifted cake flour**
**1 teaspoon baking powder**
**1 teaspoon baking soda**
**1 teaspoon salt**
**1 teaspoon mixture of cloves, allspice and cinnamon**
**½ cup shortening**
**1 cup sugar**
**1 egg, well beaten**
**1 teaspoon vanilla**
**1 cup sour milk or buttermilk**
**Confectioners' sugar**

Grind raisins, orange and walnuts together. Sift flour, baking powder, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add egg and vanilla and beat thoroughly. Add dry ingredients and milk alternately in small amounts, beating well after each addition. Add ½ of the fruit mixture. Blend thoroughly. Pour into greased pan and bake in moderate oven (350°F.) 45 to 60 minutes. Combine remainder of fruit with enough confectioners' sugar to make mixture thick enough to spread. Spread on cooled cake. Makes 1 (7x3 inch) loaf.

## BANANA SPICECAKE

**2¾ cups sifted flour**
**2 teaspoons baking powder**
**1 teaspoon baking soda**
**1 teaspoon salt**
**¼ teaspoon cloves**
**1½ teaspoons cinnamon**
**¾ teaspoon nutmeg**
**⅔ cup shortening**
**1⅓ cups sugar**
**2 eggs, well beaten**
**1⅔ cups mashed bananas (4 to 5 bananas)**
**2 teaspoons vanilla**

Sift flour, baking powder, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and bananas alternately in small amounts, beating well after each addition. Stir in vanilla. Pour into greased pans and bake in moderate oven (350°F.) about 35 minutes. Makes 2 (8-inch) layers.

## GINGER CUPCAKES

**⅔ cup molasses**
**½ cup sugar**
**½ cup shortening**
**1 teaspoon ginger**
**1 teaspoon cinnamon**
**1 teaspoon baking soda**
**2 cups sifted cake flour**
**1 cup sour milk**
**2 eggs, beaten**

Heat first 5 ingredients to boiling, stirring constantly. Cool to lukewarm. Sift soda and flour together and add alternately with milk and eggs, beating thoroughly after each addition. Pour into greased muffin pans and bake in moderate oven (350°F.) 15 minutes. Makes 16 cupcakes.

**GINGER COCONUT**—Frost cakes with Seven-minute Icing and cover with shredded coconut.

## SPICED PRUNE LOAF CAKE

**1 cup cooked prunes**
**2 cups sifted flour**
**2 teaspoons baking powder**
**½ teaspoon baking soda**
**½ teaspoon salt**
**1 teaspoon cinnamon**
**1 teaspoon nutmeg**
**½ teaspoon cloves**
**½ cup shortening**
**1 cup sugar**
**2 eggs, well beaten**
**½ cup cold strong coffee**
**½ cup coarsely chopped walnuts**

Pit prunes and cut into very small pieces. Sift flour, baking powder, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and coffee alternately in small amounts, beating well after each addition. Fold in prunes and nuts. Pour into greased cake pan and bake in moderate oven (375°F.) about 35 minutes. Frost with Mocha Butter Frosting. Makes 1 (7x11 inch) cake.

Omit baking powder, coffee and nut meats. Use 1 cup sour milk and increase soda to ¾ teaspoon.

*Spice marble cake cut into squares shows the pattern*

## SPICE MARBLE CAKE

**2 cups sifted cake flour**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**½ cup shortening**
**1 cup sugar**
**2 eggs, well beaten**
**⅔ cup milk**
**1 teaspoon cinnamon**
**½ teaspoon cloves**
**½ teaspoon nutmeg**
**2 tablespoons molasses**

Sift flour with baking powder and salt. Cream shortening and sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Divide batter into 2 parts. To one part, add spices and molasses. Drop by tablespoons into greased loaf pan, alternating light and dark mixtures. Bake in moderate oven (350°F.) 1¼ hours or until firm to the touch. Spread Butter Frosting on top and sides of cake. Makes 1 (8x8 inch) cake. Pour batter into fluted paper baking cups and bake 25 minutes. Cool and frost.

## COFFEE SPICECAKE

**2½ cups sifted cake flour**
**3 teaspoons baking powder**
**¼ teaspoon baking soda**
**¼ teaspoon salt**
**¼ teaspoon ginger**
**1½ teaspoons cinnamon**
**¼ teaspoon cloves**
**¼ teaspoon nutmeg**
**¾ cup shortening**
**1½ cups brown sugar**
**¼ cup molasses**
**3 eggs, well beaten**
**¾ cup cold strong coffee**

Sift flour, baking powder, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add molasses and eggs and beat thoroughly. Add dry ingredients and coffee alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350°F.) 30 minutes. Frost with Mocha Butter Frosting and place candles on top of frosting. Makes 3 (8-inch) layers.

***For Sister's or Buddy's ninth birthday try this coffee spicecake with mocha butter frosting*** →

## GUMDROP CAKE

**3 cups sifted cake flour**
**1 teaspoon baking soda**
**1 teaspoon salt**
**1 teaspoon cinnamon**
**1 cup shortening**
**1 cup brown sugar**
**2 eggs, well beaten**
**1 cup sweetened applesauce**
**2 cups seedless raisins**
**1 pound gumdrops (assorted, but no black ones), cut into pieces with scissors**

Sift flour, soda, salt and cinnamon together 3 times. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Add 1 cup dry ingredients and blend; add applesauce, raisins and remaining dry ingredients; mix thoroughly. Mix in gumdrops. Turn into tube pan lined with greased paper. Bake in slow oven (300°F.) 2 to 2½ hours. Makes 1 (9-inch) cake.

## TOMATO SOUP CAKE

**2 cups sifted flour**
**1 teaspoon baking soda**
**2 teaspoons baking powder**
**1 teaspoon cinnamon**
**½ teaspoon cloves**
**1 teaspoon nutmeg**
**½ cup shortening**
**1 cup sugar**
**1 cup condensed tomato soup**
**1 cup chopped walnut meats**
**1 cup raisins**

Sift flour, soda, baking powder and spices together 3 times. Cream shortening with sugar until fluffy. Add sifted dry ingredients and tomato soup alternately in small amounts, beating thoroughly after each addition. Stir in nuts and raisins. Pour into small greased tube pan or loaf pan and bake in moderate oven (350°F.) 50 to 60 minutes. Let stand 24 hours before cutting. Cover with Cream Cheese Frosting. Makes 1 (8x4x3 inch) loaf.

# FRUITCAKES

## CHRISTMAS FRUITCAKE

**2 cups seeded raisins**
**4 cups seedless raisins**
**2 cups uncooked prunes**
**2 cups halved candied cherries**
**4 cups sliced citron**
**1 cup sliced candied pineapple**
**½ cup ground candied lemon peel**
**1 cup ground candied orange peel**
**3 cups broken walnut meats**
**1 tablespoon grated orange rind**
**½ cup fruit juice**
**5 cups sifted flour**
**1½ teaspoons salt**
**3 teaspoons baking powder**
**1 pound shortening**
**2 cups white sugar**
**1 cup brown sugar**
**3 teaspoons cinnamon**
**2 teaspoons cloves**
**1 teaspoon allspice**
**2 teaspoons mace**
**10 eggs, well beaten**
**1 tablespoon vanilla**

Rinse raisins, drain, dry on a towel and slice seeded raisins. Pour boiling water over prunes, cover and let stand 10 minutes; drain, dry and cut from pits into very small pieces. Rinse, drain and dry cherries and citron before slicing. Combine fruit, nuts and orange rind. Pour fruit juice over combined fruits. Sift flour, salt and baking powder together. Cream shortening, sugars and spices until fluffy. Add beaten eggs and mix thoroughly. Add flour, prepared fruit mixture and flavoring and stir until fruits are well distributed. Pour into 1 (10-inch) tube pan and 1 loaf pan (about 10x5x3 inches) lined with 2 thicknesses of greased brown paper. Smooth tops and decorate if desired. Bake in very slow oven (275° to 285°F.). Cake in tube pan will require from 3¾ to 4 hours baking time; in loaf pan, about 3 to 3¼ hours. Test with toothpick or cake tester before removing from oven. Baked weight approximately 10 pounds. May be served as soon as cool but improves if ripened a few days longer.

Omit vanilla, 1 cup of seedless raisins, candied fruit peel, prunes, 1 cup of walnut meats, allspice, 1 teaspoon of cloves and 1 teaspoon of mace. Add grated rind and juice of 1 lemon, 3 cups currants, 1 pound chopped dates, 2 teaspoons nutmeg, 1 glass tart jelly and ¼ pound almonds, blanched and sliced.

## DELICIOUS FRUITCAKE

**4 cups sifted cake flour**
**1 teaspoon mace**
**¼ teaspoon nutmeg**
**2 teaspoons cinnamon**
**½ teaspoon baking soda**
**3 pounds currants**
**2 pounds seeded raisins**
**1 pound citron, sliced**
**2 cups blanched almonds, sliced**
**1 pound shortening**
**2 cups light brown sugar**
**9 eggs, separated**
**1 cup strong cold coffee**

Sift flour, spices and soda together 3 times. Mix with fruit and nuts. Cream shortening and sugar together until fluffy. Beat yolks until thick and whites until stiff; add to creamed mixture. Add flour-fruit mixture alternately with coffee. Pour into greased pans lined with greased paper. Bake in very slow oven (275°F.) 3 to 4 hours. Rich fruitcake is sometimes steamed 1 hour, then baked for remaining time. Test with toothpick or cake tester before removing from oven. Makes 9 pounds fruitcake.

**OLD-FASHIONED FRUITCAKE —** Omit 1½ pounds of the currants, the mace, nutmeg, citron and coffee. Add 1 tablespoon milk, 3 tablespoons lemon juice, ½ pound chopped orange peel, 1 pound chopped pitted dates, ¼ pound halved candied cherries and ½ pound sliced candied pineapple.

**TO RIPEN FRUITCAKES—**Place fruitcakes in airtight containers 2 to 4 weeks before using to develop their delicious mellowness to the full.

***A flower motive of candied fruit and blanched nuts adds to the glory of the dark Christmas fruitcake***

## DARK FRUITCAKE

**2 pounds seeded raisins, chopped**
**1¾ pounds sultana raisins, chopped**
**¾ pound citron, chopped**
**1 pound currants**
**½ pound candied pineapple**
**¼ cup chopped candied lemon peel**
**½ pound candied cherries, halved**
**¼ cup chopped candied orange peel**
**1 cup grape juice**
**2 cups chopped nut meats**
**1 pound cake flour**
**2 cups shortening**
**1 pound brown sugar**
**12 eggs**
**1 cup molasses**
**4 teaspoons cinnamon**
**4 teaspoons allspice**
**1½ teaspoons mace**
**½ teaspoon nutmeg**
**½ teaspoon baking soda**
**½ teaspoon salt**
**4 ounces (squares) chocolate, melted**
**2 tablespoons hot water**

Combine fruit. Pour grape juice over fruit and let stand overnight. Dredge fruit and nuts with half of the flour. Cream shortening and sugar until fluffy. Add eggs, 1 at a time, to the creamed mixture and continue creaming. Add molasses. Combine remaining flour with other dry ingredients and sift 3 times. Add alternately with grape juice and fruit mixture to creamed sugar and egg mixture. Add chocolate and hot water. Blend thoroughly. Pour into greased loaf pans lined with brown paper. Steam for 2 hours and bake in slow oven (300°F.) for an additional 1½ hours. Makes 8 (10x2x3 inch) loaves.

Cakes may be decorated with pieces of fruit before placing in oven.

Peel paper from cakes while warm.

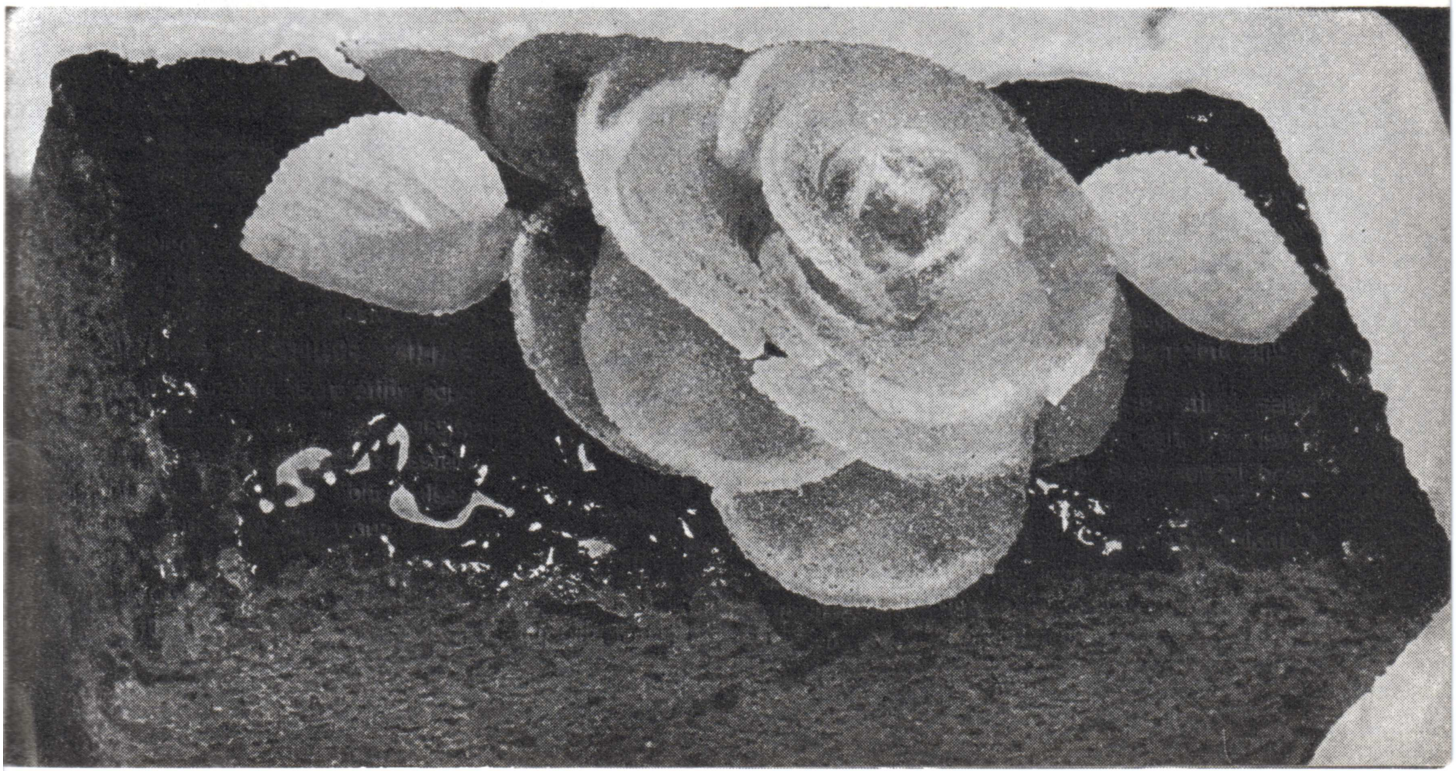
**ROSE GARNISH**—Cut gelatin candies shaped like lemon or orange segments into thin lengthwise slices. Roll a slice tightly to form center of rose and press other slices around it to form petals. Moisten slices slightly if necessary to make them stick together. Place on fruitcake with artificial rose leaves.

## HARRISON CAKE

**1 (9-ounce) package condensed mincemeat**
**½ cup cold water**
**1 cup shortening**
**1 cup sugar**
**2 eggs, slightly beaten**
**¼ cup molasses**
**2½ cups sifted cake flour**
**½ teaspoon baking soda**
**¼ teaspoon salt**
**½ cup water**
**¼ pound citron, chopped**

Break mincemeat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Heat to boiling; continue boiling for 3 minutes or until mixture is practically dry. Cool. Cream shortening and sugar until fluffy. Add eggs, beating vigorously until smooth and creamy. Add molasses. Sift flour with soda and salt. Add alternately with water in small amounts, beating thoroughly after each addition. Fold in citron and cooled mincemeat. Pour into paper-lined pan. Bake in moderate oven (350°F.) about 1¼ hours. Test with toothpick or cake tester before removing from oven. Makes 1 (9x9 inch) cake.

***This transparent rose is a beautiful decoration***



*Simple fruits and nuts decorate the light fruitcake*

## LIGHT FRUITCAKE

**5 cups white raisins**
**2 cups chopped dried white figs**
**5 cups sliced citron**
**2 cups halved candied cherries**
**½ cup fruit juice**
**2 teaspoons cardamom seeds**
**3 teaspoons nutmeg**
**4 teaspoons mace**
**1 teaspoon cinnamon**
**1½ cups thick orange marmalade**
**4½ cups sifted flour**
**3 teaspoons baking powder**
**1½ teaspoons salt**
**2 cups shortening**
**2½ cups sugar, 8 eggs**
**1 teaspoon vanilla**
**2 teaspoons lemon extract**
**1½ cups chopped Brazil nuts**
**2 cups broken walnut meats**

Rinse fruits, drain and dry on towel. (If figs are very dry, let stand in hot water about 5 minutes.) Cut figs into thin strips. Combine fruit juice and spices; mix and pour over combined fruit. Add marmalade and mix well. Cover and let stand overnight. Sift flour, baking powder and salt together. Cream shortening and sugar until fluffy. Add beaten eggs and mix. Add flour, fruit mixture, flavoring and nuts and stir until fruit is well distributed. Pour into 2 (9-inch) tube-cake pans which have been lined with 2 thicknesses of greased brown paper. Smooth tops and decorate if desired. Bake in very slow oven (275°F.) 3¾ to 4 hours. Test with toothpick or cake tester before removing from oven. May be used as soon as cool or ripened. Baked weight is approximately 9¾ pounds.

## DRIED APRICOT CAKE

**1 cup dried apricots**
**2 cups water**
**6 tablespoons sugar**
**1¾ cups sifted cake flour**
**½ teaspoon salt**
**½ teaspoon baking soda**
**1 teaspoon baking powder**
**½ cup shortening**
**1 cup sugar, 2 egg yolks**
**1 teaspoon vanilla**
**¼ cup water**

Simmer first 3 ingredients together 30 minutes. Mash and measure ½ cup pulp. Sift flour, salt, soda and baking powder together 3 times. Cream shortening and sugar until fluffy. Add yolks and vanilla; beat thoroughly. Add dry ingredients alternately with water and pulp in small amounts. Bake in greased cake pan in 350°F. oven 45 minutes. Makes 1 (8x8 inch) cake.

## ENGLISH FRUITCAKE

**5½ cups sifted cake flour**
**2½ teaspoons baking powder**
**¼ teaspoon mace**
**1 cup shortening**
**1⅞ cups brown sugar**
**3 eggs, well beaten**
**1 teaspoon lemon extract**
**3¼ cups sultana raisins**
**¼ cup sliced candied orange peel**
**¼ cup sliced candied lemon peel**
**¼ cup sliced citron**
**¼ cup sliced candied pineapple or cherries**
**1 cup chopped walnut meats**
**1 cup fruit juice**

Sift flour, baking powder and mace together 3 times. Cream shortening and sugar together until fluffy. Add eggs and beat well. Add lemon extract, fruit and nuts and mix well. Add dry ingredients and fruit juice alternately in small amounts, beating thoroughly after each addition. Pour into tube pan lined with greased brown paper. Bake in slow oven (300°F.) 2 to 2½ hours. Test with toothpick or cake tester before removing from oven. Makes 1 (10-inch) cake.

**RAISIN FRUITCAKE**—Use 2 cups white sugar instead of brown sugar. Use 3 cups stewed raisins instead of sultana raisins, candied peels, candied pineapple and nuts. Use 1 cup raisin juice instead of fruit juice. Omit mace and lemon extract. Add 2 teaspoons cinnamon and 1 teaspoon nutmeg.

## WEDDING CAKE

**4½ cups (1 pound) sifted cake flour**
**1 teaspoon baking powder**
**½ teaspoon cloves**
**½ teaspoon cinnamon**
**½ teaspoon mace**
**1 pound shortening**
**1 pound brown sugar**
**10 eggs, well beaten**
**½ pound candied cherries, cut into halves**
**½ pound candied pineapple, diced**
**1 pound dates, seeded and sliced**
**1 pound raisins**
**1 pound currants**
**½ pound citron, thinly sliced**
**½ pound candied orange and lemon peel, sliced**
**½ pound nut meats, chopped**
**1 cup honey**
**1 cup molasses**
**½ cup cider**

Sift flour, baking powder and spices together 3 times. Cream shortening and sugar until fluffy. Add eggs, fruit, nuts, honey, molasses and cider. Add flour in small amounts, mixing well after each addition. Turn into cake pans which have been greased, lined with heavy paper and again greased. Bake in very slow oven (250°F.). For large loaves, bake in 8x4x3 inch pans about 4 hours. For small loaves, bake in 6x3x2½ inch pans about 2½ to 3 hours. For 8½ inch tube pan, bake 4 to 5 hours. Test with toothpick or cake tester before removing from oven. Makes 10 pounds fruitcake. Spread Ornamental Icing on top and sides of cake and decorate with simple borders, festoons and rosettes of Ornamental Icing.

***For a terraced cake, bake in pans of several sizes and use a pastry tube to decorate***

## WHITE FRUITCAKE

**1 cup shredded coconut**
**1 cup sliced citron**
**1 cup sultana raisins**
**1 cup chopped candied pineapple**
**1 cup candied cherries, sliced**
**2 cups blanched almonds, chopped**
**3 cups sifted flour**
**1 teaspoon baking powder**
**1 cup shortening**
**2 cups sugar**
**1 tablespoon vanilla**
**½ cup fruit sirup**
**8 egg whites**

Combine first 6 ingredients with 1 cup of the flour. Sift remaining flour with baking powder. Cream shortening with sugar and flavoring until fluffy. Add sifted dry ingredients and fruit sirup alternately in small amounts, beating well after each addition. Add fruit mixture. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans lined with heavy greased paper and bake in very slow oven (275°F.) about 4 hours. Makes 5 pounds fruitcake.

## GOLDEN FRUITCAKE

**2 cups chopped dried apricots**
**2 cups seeded raisins, chopped**
**⅔ cup chopped candied cherries**
**⅔ cup chopped candied orange peel**
**⅔ cup chopped citron**
**½ cup blanched almonds, shaved**
**1 teaspoon grated lemon rind**
**4 cups sifted cake flour**
**1½ cups shortening**
**1½ cups sugar, 8 eggs**
**1 teaspoon salt**
**1 teaspoon baking powder**

Combine fruits, nuts and rind with half of flour. Cream shortening and sugar until fluffy. Beat in eggs, one at a time. Combine remaining flour, salt and baking powder and sift together 3 times. Add to creamed mixture. Add fruit and nut mixture and blend well. Pour into greased loaf pans lined with greased brown paper. Bake in slow oven (300°F.) 1½ hours. Makes 4 (7x3x2½ inch) loaves.

# FILLINGS and FROSTINGS

## APRICOT FILLING

**2 cups dried apricots**
**Cold water**
**⅔ cup sugar**
**1 tablespoon lemon juice**
**½ teaspoon grated lemon rind**

Soak apricots and cook in just enough water to cover until tender and practically dry. Beat apricots until smooth. Add sugar, lemon juice and grated lemon rind and cook until sugar has entirely dissolved. Cool. Use for 3 layers.

**PRUNE**—Use prunes instead of apricots. Cook prunes in the same way, pit prunes and beat pulp until smooth. Continue as above.

## HEAVENLY TORTE FILLING

**¼ cup sugar**
**1 tablespoon cornstarch**
**2 egg yolks, beaten**
**2 cups thick sour cream**
**1 teaspoon lemon or orange extract**
**½ teaspoon vanilla**

Mix sugar and cornstarch together thoroughly and add to egg yolks. Stir in cream and cook over boiling water until mixture coats a spoon. Add flavoring and cool. Filling for 3 layers.

## CREAM FILLING

**⅓ cup sugar**
**3 tablespoons cornstarch**
**¼ teaspoon salt**
**2 egg yolks**
**2 cups milk, scalded**
**2 tablespoons butter**
**1 teaspoon vanilla**

Combine sugar, cornstarch and salt very thoroughly. Add egg yolks and beat well. Add a little of the milk slowly, mix and return mixture to remaining hot milk. Cook over boiling water, stirring constantly until mixture thickens. Add butter, cool and add vanilla. If desired add ½ cup chopped nut meats. Filling for 3 layers.

## DATE DELIGHT FILLING

**1½ cups chopped dates**
**¼ cup sugar**
**½ cup water**
**1 tablespoon lemon juice**

Cook dates, sugar and water together until thick. Cool and add lemon juice. Filling for 2 layers.

***When the cake is cool, remove crumbs and swish filling onto the first layer***

## CUSTARD FILLING

**3 tablespoons flour**
**⅓ cup sugar**
**⅛ teaspoon salt**
**1 cup milk**
**1 egg, beaten**
**½ teaspoon vanilla**
**1 teaspoon butter**

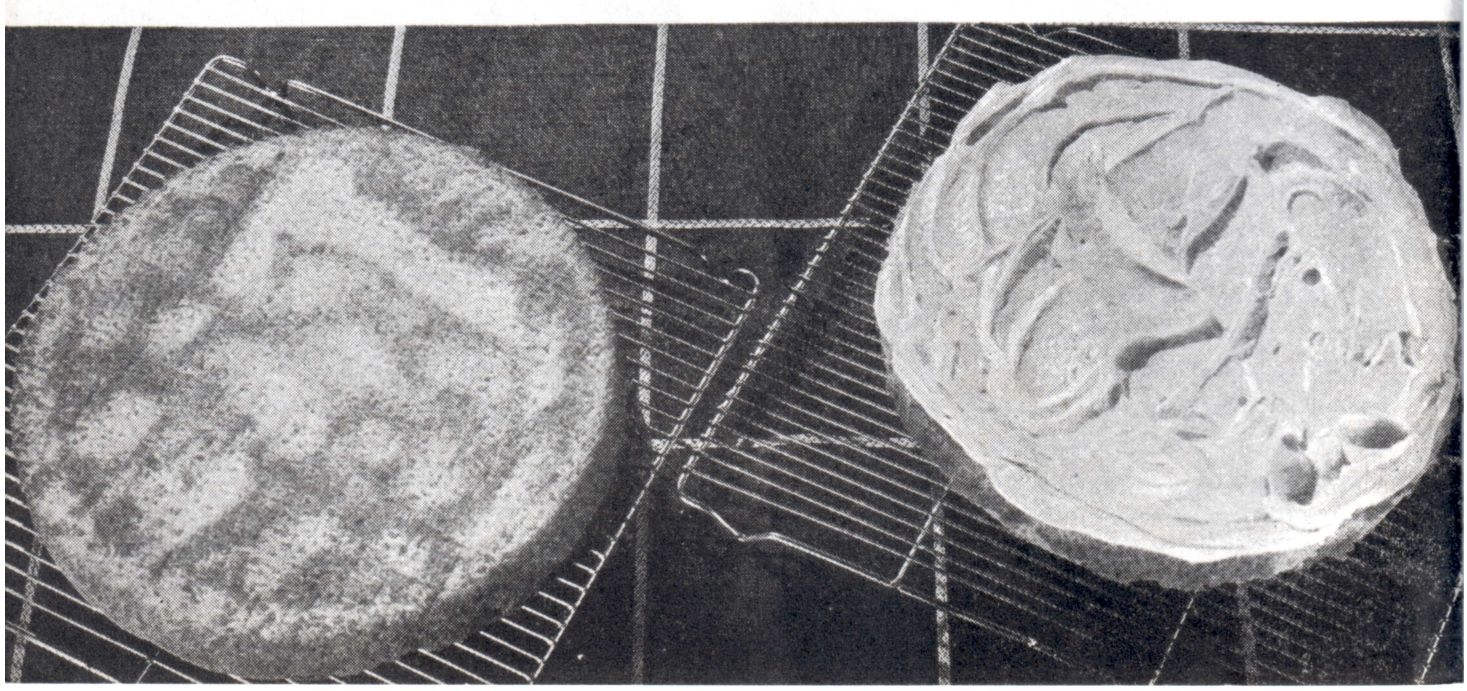
Combine dry ingredients very thoroughly. Add milk and egg. Cook over boiling water, stirring constantly, until thickened. Add vanilla and butter. Cool. Filling for 2 layers.

**BANANA**—Increase sugar to ½ cup and vanilla to 1 teaspoon. Fold 2 bananas, sliced, into cooled filling.

## FIG FILLING

**2 cups dried figs**
**1 cup crushed pineapple**
**3 cups water**
**¼ teaspoon salt**
**2 cups sugar**

Rinse figs in hot water and drain. Clip off stems and cut figs into thin strips. Combine with pineapple and water and cook about 10 minutes. Add salt and sugar and cook, stirring occasionally, until figs are tender and mixture is very thick, about 10 to 15 minutes. Cool. Filling for 3 (9-inch) layers.



## LEMON FILLING

**¾ cup sugar**
**2 tablespoons cornstarch**
**⅛ teaspoon salt**
**1 tablespoon grated lemon rind**
**⅓ cup lemon juice**
**½ cup water**
**1 egg, beaten**
**1 tablespoon butter**

Mix sugar, cornstarch and salt very thoroughly. Add remaining ingredients and blend. Cook over boiling water, stirring constantly until thickened. Cool. Filling for 2 layers.

**ORANGE**—Reduce sugar to ½ cup. Use orange rind and juice instead of lemon and add 1 teaspoon lemon juice.

## LEMON BUTTER FILLING

**4 egg yolks**
**1 cup sugar**
**1 teaspoon cornstarch**
**2 tablespoons butter**
**1 teaspoon grated lemon rind**
**¼ cup lemon juice**

Beat egg yolks. Mix sugar and cornstarch very thoroughly and add to egg yolks. Add butter, lemon rind and juice and cook over hot water, stirring frequently, until thickened, about 20 minutes. Filling for 2 layers.

## ORANGE FILLING

**2 tablespoons butter**
**¼ cup sugar**
**2 eggs, beaten**
**1 tablespoon grated orange rind**
**1 tablespoon lemon juice**
**½ cup orange juice**

Combine all ingredients and mix well. Cook over very low heat, stirring constantly until well thickened, about 10 minutes. Chill well before spreading on cake. Filling for 2 layers.

**ORANGE COCONUT**—Add ½ cup moist coconut.

## ORANGE MARMALADE FILLING

**1¼ cups orange marmalade**
**1 cup chopped walnut meats**

Combine and spread between layers of cake. Fills 3 layers.

## SOUR CREAM FILLING

**½ cup sugar**
**2 tablespoons flour**
**2 eggs, beaten**
**½ cup sour cream**
**2 tablespoons butter**
**½ cup nut meats, chopped**

Mix sugar and flour, add eggs, cream and butter. Cook until thickened. Cool and fold in nuts. Filling for 2 layers.

## MARSHMALLOW ICING

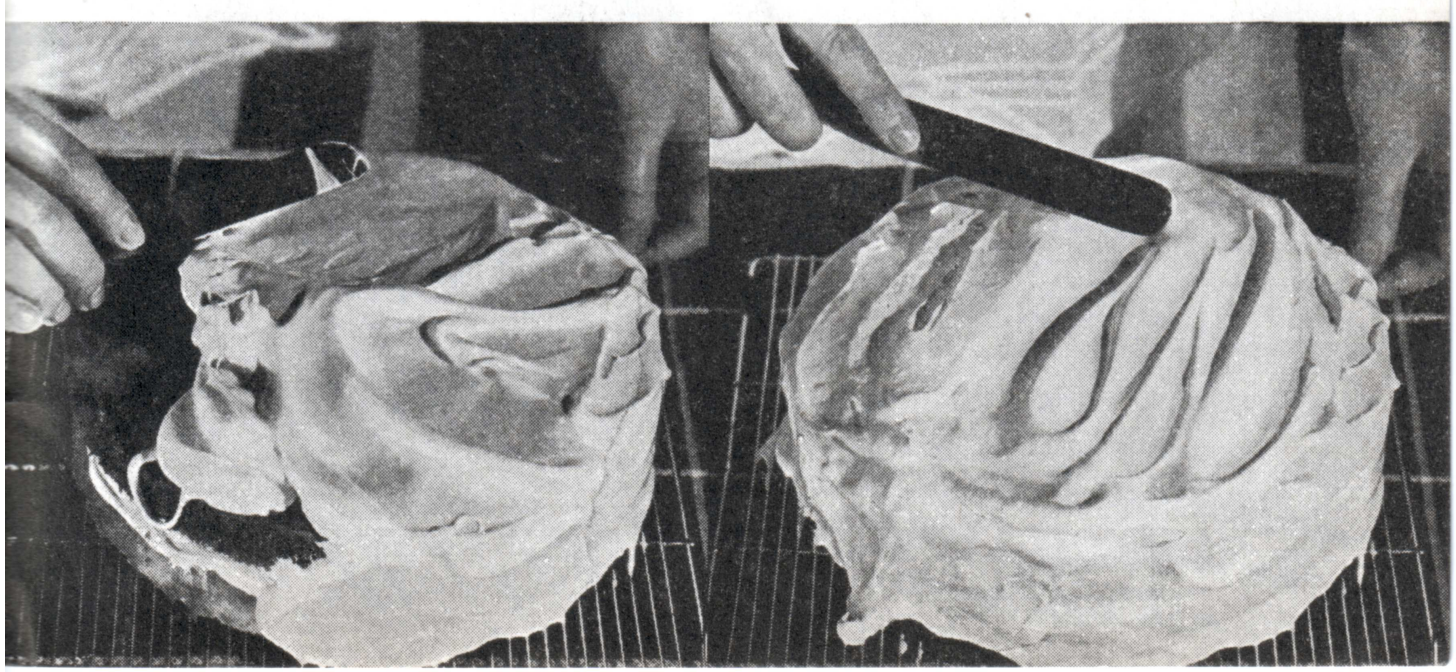
**2½ cups sugar**
**½ cup light corn sirup**
**¼ teaspoon salt**
**½ cup water**
**2 egg whites**
**1 teaspoon vanilla**
**8 (¼ pound) marshmallows**

Cook sugar, corn sirup, salt and water together (without stirring) to 250°F. or until a small amount dropped into cold water will form a firm ball. Pour the hot sirup slowly over stiffly beaten egg whites, beating constantly. Add vanilla and continue beating until frosting is cool and thick enough to spread. Add marshmallows, cut into eighths. Will cover tops and sides of 3 (9-inch) layers.

## SWIRL ICING

Frost cooled cake with Seven-minute Icing. Dip tines of fork into 1 ounce (square) chocolate, melted; let chocolate drop from tines onto icing. With a toothpick swirl through chocolate dots.

***Fit the second layer on carefully and use a clean spatula to swish the frosting on the top and sides***



## CARAMEL FUDGE ICING

**2 cups brown sugar**
**1 cup granulated sugar**
**1 cup sour cream or sour milk**
**1 tablespoon butter**
**1 teaspoon vanilla**

Combine sugars and sour cream. Cook (stirring constantly) to 238°F. or until a small amount forms a soft ball when dropped into cold water. Add butter and vanilla and cool to lukewarm without stirring. Beat until thick enough to spread. If frosting becomes too thick while spreading, beat in a few drops of hot water. Will frost 2 (9-inch) layers.

## FRESH COCONUT CREAM FROSTING

**1 cup heavy cream**
**½ teaspoon vanilla**
**3 tablespoons confectioners' sugar, sifted**
**1 cup grated fresh coconut**

Whip cream until stiff. Add vanilla and fold in sugar. Spread between layers and over top of cake. Sprinkle with coconut. Will frost 2 (8-inch) layers.

## BANANA FROSTING

**½ cup mashed banana (1 large banana)**
**½ teaspoon lemon juice**
**¼ cup butter**
**1 pound (3½ cups) confectioners' sugar, sifted**

Mix banana and lemon juice together. Cream butter with 1 cup sugar, then add banana and enough of remaining sugar to make mixture thick enough to spread. Will cover tops and sides of 2 (8-inch) layers.

## BROWN BUTTER FROSTING

**6 tablespoons butter**
**1½ cups confectioners' sugar, sifted**
**1 teaspoon vanilla**
**4 tablespoons cream**

Heat butter until golden brown, add sugar and vanilla. Add enough cream to make frosting soft enough to spread. Will cover top and sides of 1 (9x9 inch) cake.

***Let the white frosting cool before running on this luscious chocolate drip. Waxed paper under the cake catches the run-over***

## BUTTER FROSTING

**½ cup butter**
**3 cups confectioners' sugar, sifted**
**4 tablespoons cream or evaporated milk**
**1 teaspoon vanilla**

Cream butter. Add remaining ingredients and continue creaming until mixture is well blended and fluffy. Will cover tops and sides of 2 (8-inch) layers.

**LEMON**—Add ½ teaspoon grated lemon rind and use lemon juice instead of vanilla and ½ of the cream.

**MOCHA**—Add 3 tablespoons cocoa and use cold strong coffee instead of cream.

**ORANGE**—Add 1 tablespoon grated orange rind and use orange juice instead of cream.

**PINEAPPLE**—Use ⅓ cup crushed pineapple with juice instead of cream.

## FUDGE ICING

**2 cups sugar**
**2 tablespoons corn sirup**
**3 ounces (squares) chocolate**
**½ cup milk**
**1 teaspoon vanilla**
**2 tablespoons butter**

Cook sugar, corn sirup, chocolate and milk (stirring constantly) to 232°F. or until a small amount of the sirup forms a very soft ball when dropped into cold water. Remove from heat, add vanilla and butter. Cool to lukewarm without stirring. Beat until creamy and thick enough to spread. Will cover tops and sides of 2 (8-inch) layers.

## CREAMY PEANUT-BUTTER FROSTING

Cook 1 can sweetened condensed milk and 2 tablespoons peanut butter over boiling water 5 minutes or until thick, stirring until blended. Cool. Will cover top and sides of 1 (8x8 inch) cake.

***Prepared fudge mix makes a quick and easy frosting***

## UNCOOKED CHOCOLATE FROSTING

**½ cup butter**
**3 ounces (squares) chocolate**
**¼ teaspoon salt**
**3 cups confectioners' sugar, sifted**
**5 tablespoons cream or evaporated milk**
**1 egg white, beaten**
**1 teaspoon vanilla**

Heat butter and chocolate over hot water until chocolate is melted. Stir until smooth; then add salt, sugar and cream, beating until smooth and blended. Stir in beaten egg white and flavoring and beat until cool and thick enough to spread. Will frost 2 (9-inch) layers.

## CHOCOLATE CREAM FROSTING

**3 ounces cream cheese**
**¼ cup milk**
**3 cups sifted confectioners' sugar**
**⅛ teaspoon salt**
**1 teaspoon vanilla**
**3 ounces (squares) chocolate, melted**

Blend cream cheese with milk. Add confectioners' sugar, salt and vanilla; beat in chocolate. Will frost 2 (8-inch) layers.

## COCOA ALMOND FROSTING

**6 tablespoons butter**
**3½ cups confectioners' sugar, sifted**
**½ cup cocoa**
**⅓ cup cream**
**½ teaspoon almond extract**

Cream butter; sift sugar with cocoa and add alternately with cream. Beat until fluffy and thick enough to spread. Add flavoring. Will cover tops and sides of 2 (9-inch) layers.

## CREAM CHEESE FROSTING

**3 ounces cream cheese**
**1½ cups confectioners' sugar, sifted**
**1 teaspoon vanilla**

Cream all ingredients together until fluffy. Will frost 1 (8x4 inch) cake.

## CARAMEL ICING

**2 cups brown sugar**
**1 cup granulated sugar**
**⅛ teaspoon baking soda**
**¾ cup cream**
**1 egg white**

Combine sugars, soda and cream. Cook, stirring constantly to 238° F. or until a small amount forms a soft ball when dropped into cold water. Cool to lukewarm without stirring. Beat until creamy, add unbeaten egg white and beat until thick enough to spread. Will frost 3 (8-inch) layers.

***Fluffy white icing on a white cake is beauty of the first order***

## FIVE-MINUTE CHOCOLATE FROSTING

**2 ounces (squares) chocolate**
**1⅓ cups (1 can) sweetened condensed milk**

Melt chocolate over boiling water, add condensed milk and stir 5 minutes or until thickened. Thin with a few drops water if too thick. Will cover top and sides of 1 (9x9 inch) cake.

## FLUFFY WHITE ICING

**¾ cup sugar**
**¼ cup water**
**⅛ teaspoon cream of tartar**
**1 teaspoon corn sirup**
**2 egg whites, stiffly beaten**
**1 teaspoon vanilla**

Heat first 4 ingredients slowly to boiling and cook (without stirring) to 242°F. or until a small amount dropped from tip of spoon spins a long thread. Pour sirup slowly onto stiffly beaten egg whites, beating constantly. Beat until cool and thick enough to spread. Add vanilla. Will frost 1 (9x9 inch) cake.

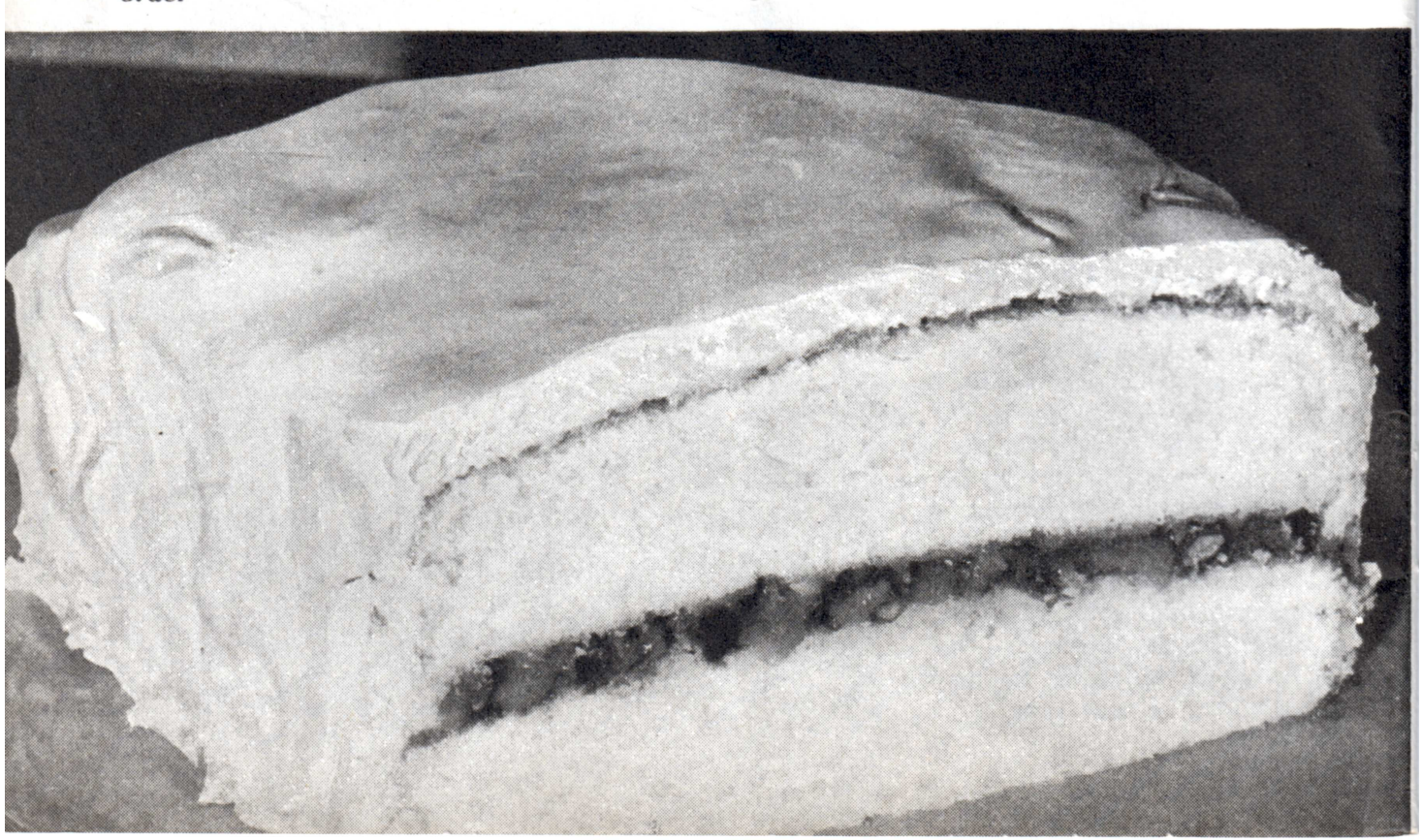
## FONDANT FROSTING

**2 cups sugar**
**⅔ cup water**
**⅛ teaspoon cream of tartar**

Heat ingredients slowly and stir until sugar is dissolved. Cover pan and cook without stirring to 240°F. or until a small amount forms a soft ball when dropped into cold water. Pour onto a lightly greased platter or marble slab and cool until firm enough to retain a dent when pressed lightly. Fold mixture over and over with a spatula until cool enough to handle, then knead until smooth and creamy, about 15 minutes. Form into a ball, wrap in waxed paper and place in covered jar for 24 hours to ripen. Melt fondant in small amounts over hot (not boiling) water, flavor and color very delicately.

**CHOCOLATE**—Add 2 ounces (squares) chocolate, melted, to fondant when kneading.

**COFFEE**—Use strong coffee instead of water.



## PEPPERMINT FROSTING

**¼ cup crushed peppermint stick candy**
**½ cup milk**
**1 pound confectioners' sugar, sifted**

Heat candy and milk over hot water until candy is melted. Add enough confectioners' sugar to make frosting thick enough to spread. Will cover tops and sides of 2 (8-inch) layers.

## ORNAMENTAL ICING

**2 cups sugar**
**1 cup water**
**3 egg whites**
**¼ teaspoon cream of tartar**
**½ teaspoon vanilla**

Boil sugar and water (without stirring) to 242°F. or until a small amount dropped from tip of spoon spins a thread. Beat egg whites until stiff but not dry and pour on hot sirup in a thin stream, while beating constantly. Add cream of tartar and vanilla and beat until thick enough to spread. Cover cake smoothly with part of icing and beat remaining icing until cool and stiff enough to hold shape when forced through pastry tube. When coating on cake has hardened decorate as desired with remaining icing forced through pastry tube. If icing becomes too thick to spread smoothly, add a few drops of hot water.

**QUICK ICING**—Beat 3 egg whites until foamy, add confectioners' sugar gradually and beat until thickened. Add ¼ teaspoon cream tartar and 1 teaspoon vanilla. When thick enough to spread, cover top and sides of cake. To remainder, add more sugar until thick enough to hold shape when forced through pastry tube.

***Cake sticks are fun for any party or picnic***

## COFFEE-SCOTCH ICING

**1 cup granulated sugar**
**½ cup brown sugar**
**⅔ cup double-strength coffee**
**1 tablespoon light corn sirup**
**2 egg whites**

Cook sugars, coffee and corn sirup (without stirring) to 240°F. or until a small amount dropped from tip of spoon spins a long thread. Beat egg whites until stiff but not dry, pour sirup slowly into egg whites, beating constantly. Continue beating until thick enough to spread. Will frost 2 (9-inch) layers.

## PEANUT-BUTTER FROSTING

**2 tablespoons butter**
**¼ cup peanut butter**
**3½ cups confectioners' sugar, sifted**
**About 6 tablespoons milk**

Blend butter and peanut butter together. Sift in confectioners' sugar and add enough milk to make frosting soft enough to spread. Will cover tops and sides of 2 (8-inch) layers. Decorate top with pitted dates.

## PARTY CAKE STICKS

Bake Sponge or Angel Cake in a tube pan according to directions. When cake is cold, cut into wedges, force a wooden skewer into broad end and cover entire piece with Divinity Icing.

## BUTTERSCOTCH ICING

**1 cup brown sugar**
**2 tablespoons butter**
**¼ cup milk**
**1 tablespoon light corn sirup**
**¼ cup shortening**
**¼ teaspoon salt**
**2 cups sifted confectioners' sugar**
**3 tablespoons hot milk**

Cook first 4 ingredients to 250° F. or until a small amount of the sirup forms a hard ball when dropped into cold water. Stir constantly after mixture begins to boil. Remove from heat. Combine shortening and salt and add sugar gradually, creaming well. Add hot milk, then add hot butterscotch mixture gradually and beat until smooth and thick enough to spread. Will frost 1 (10x10 inch) cake or 2 (8-inch) layers.

## DIVINITY ICING

**1½ cups sugar**
**6 tablespoons water**
**⅛ teaspoon cream of tartar**
**2 egg whites, stiffly beaten**
**1 teaspoon vanilla**

Combine sugar, water and cream of tartar. Cook sirup (without stirring) to 238°F. or until a small amount forms a soft ball when dropped into cold water. Pour ⅓ of the sirup in a fine stream over stiffly beaten egg whites while beating constantly. Cook remainder of sirup to 248° F. or until a small amount forms a firm ball when dropped into cold water. Remove from heat and pour ½ of the remaining sirup in a fine stream into the mixture while beating constantly. Cook remaining sirup to 268° F. or the hard-ball stage. Remove from heat and pour the last of the sirup in a fine stream into the icing, beating thoroughly. Add flavoring and beat mixture until thick enough to spread. Will cover tops and sides of 2 (9-inch) layers.

**MINT**—While hot add ½ cup crushed after-dinner mints and enough green vegetable coloring to tint icing a very delicate green.

**LADY BALTIMORE FILLING**—Double the recipe. Divide the icing into halves. To ½ add: 1 cup chopped seeded raisins, 1½ cups chopped nut meats, 1 cup chopped figs and ½ teaspoon lemon extract. Mix carefully and spread between layers of Lady Baltimore Cake. Spread remaining icing over top and sides of cake. Sprinkle top with additional chopped figs, nuts and raisins if desired. Will cover 3 (9-inch) layers.

**LORD BALTIMORE FILLING**—Double the recipe and divide icing into halves. To half add ½ cup dry macaroon crumbs, ¼ cup chopped pecan meats, ¼ teaspoon orange extract, ¼ cup chopped blanched almonds, 12 candied cherries (cut into quarters) and 2 teaspoons lemon juice. Mix carefully and spread between layers of Lord Baltimore cake. Spread remaining icing over top and sides of cake.

## SEVEN-MINUTE ICING

**1½ cups sugar**
**⅓ cup water**
**2 egg whites**
**¼ teaspoon cream of tartar**
**¼ teaspoon salt**
**1 teaspoon vanilla**

Combine all ingredients, except vanilla, in top of double boiler. Beat with a rotary beater until thoroughly mixed. Place over rapidly boiling water and beat constantly for 7 to 10 minutes or until icing will hold a peak. Remove from heat and add vanilla. Beat until cool and thick enough to spread. Will cover tops and sides of 2 (9-inch) layers.
Omit cream of tartar and use 1½ teaspoons corn sirup.

**MARSHMALLOW**—Add 16 (½ pound) marshmallows, cut into quarters, to hot cooked icing; *beating until smooth.*

**ORANGE MARSHMALLOW**—Use grated orange rind instead of vanilla in Marshmallow Seven-minute Icing.

## VANILLA CREAM FROSTING

**3 tablespoons butter**
**1 teaspoon vanilla**
**¼ teaspoon salt**
**3 cups sifted confectioners' sugar**
**5 tablespoons scalded cream (about)**

Blend butter, vanilla and salt; add ½ cup confectioners' sugar. Add hot cream and remaining sugar alternately in small amounts, beating well after each addition. Add only enough cream to make frosting soft enough to spread. Will cover top and sides of 1 (10x10 inch) cake.

***These funny little figures will be welcome at any party***